HERITAGE WINES OF PERU

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HERITAGE IS THE MEMORY THE PAST PLACES IN OUR HANDS; ITS TRUE VALUE LIES IN OUR ABILITY TO SEE IT AFRESH AND CARRY IT FORWARD INTO THE FUTURE.

CREDITS

Guide to the Heritage Wines of Peru
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CONTENTS

5 **Introduction**

6 **Editorial**

8 **Map of Peru's Heritage Wines**

9 **Peru's Heritage Varieties**

17 **Evaluation Method**

18 **Áncash**

19 Bodega Juanita

22 **Lima**

23 Bodega RAS

24 Viña D'Los Campos

27 Viña Los Reyes

29 **Ica**

30 Bodega Airport

31 Bodega Doña Juanita

32 Bodega Pampas de Ica

36 Bodega Viña Vieja

38 Nyrla Lévano

41 Viña Tacama

43 Viñas Queirolo

48 **Arequipa**

49 Bodega Midolo

53 Bodega Paz-Soldán

59 Hacienda del Abuelo

62 Volcanic Wine

64 **Moquegua**

65 Bodega Atencio Tapia

67 Bodega Campano

68 Bodega El Mocho

73 Bodega Viejo Molino

75 **Tacna**

76 Bodega Cuneo

79 Bodega Franco

83 Bodega Labrador de Magollo

86 **Behind the Guide**

INTRODUCTION

Although vines and wine were introduced to Peru by the Spanish as part of a long Mediterranean tradition and Christian culture, their development in the Virreinato del Perú (Viceroyalty of Peru) soon took on a character of its own. Some historians have even described this process as a genuine cultural hybridisation, as viticulture quickly adapted to new territories, sophisticated irrigation systems inherited from Andean cultures and agricultural knowledge already deeply rooted in Peru.

Over time, wine and, later, grape spirits—most notably pisco—became woven into the country's economic, social and festive life, further encouraged by growing demand from the mining centres of Alto Perú. This gave rise to a winemaking tradition distinct from that of Europe and profoundly shaped by the geography and realities of the former Virreinato del Perú.

In Peru, a significant part of this viticultural heritage survived, probably due in part to the relatively limited development of the wine industry during much of the twentieth century and to the consolidation of pisco as the principal destination for these varieties.

The revival of Peruvian viticulture has brought renewed attention to these varieties, which remained preserved in its vineyards for generations. Peru's diverse valleys are home to numerous historic varieties that today represent one of the defining features of a new era for Peruvian wine.

These varieties, which first arrived more than four centuries ago, are once again looking to the future, not as relics of the past, but as the foundation of a new identity for Peruvian wine.

Although international varieties also form part of Peru's viticultural landscape, it is these heritage and Criolla varieties that are beginning to forge a language of their own. In the years ahead, they are likely to occupy an increasingly prominent place on the wine lists and in the cellars of the thousands of Peruvian restaurants that today help bring one of the world's most admired cuisines to a global audience.



EDITORIAL

A NEW ERA FOR PERUVIAN WINE AND ITS HERITAGE VARIETIES

Pablo Ugarte

Travelling through Peru's wine-growing valleys and tasting its wines over the past four years has revealed a story that had remained largely invisible to me and, I believe, to much of the continent. What began as a series of technical visits ultimately led to the conviction that one of the most interesting developments in South American wine is taking place in Peru.

During this time, what I found went beyond new wineries or improved winemaking techniques. I found producers who had decided to look to the past in order to build the future. Families who were beginning to reinterpret varieties that for decades seemed destined almost exclusively for pisco production, but which today are revealing a remarkable ability to produce fine, dry wines with a natural affinity for food.

Peru's different valleys reveal a remarkable diversity of landscapes, reflecting a country with a long and rich agricultural history that has also embraced its heritage with an admirable sense of belonging. From small-scale growers to more technologically advanced wineries, all seem to share the same conviction: heritage is not simply an archaeological relic of the past, but the foundation on which to build the future of Peruvian wine.

While much of South American viticulture built its international reputation on French varieties, Peru is beginning to follow a different path. It has not turned its back on them; on the contrary, they coexist naturally in many of its vineyards. Yet the country seems to have understood that its greatest distinction lies precisely in those varieties it has managed to preserve over the centuries.

The future of Peruvian wine does not seem to lie in imitating its neighbours, but in reviving the heritage varieties that much of South America gradually left behind. This, perhaps, is where its greatest distinction lies. Nor does its future lie in a single emblematic variety, which could well be Quebranta, but in the extraordinary diversity of a viticultural heritage that has survived for centuries and is now beginning to find contemporary expression. This heritage represents Peru's greatest opportunity to build a distinctive identity for its wine, one that is fully recognisable on the international stage.

There is a personality to these wines that is genuinely surprising. In their pure fruit, balance and textures, you can sense the influence of the desert, the proximity of the Pacific Ocean, the contrast between the light filtered by coastal cloud cover and the intense sunlight of the inland valleys, the wide diurnal temperature range, the salinity brought by desert sands swept towards the vineyards by sea breezes, the volcanic soils of Arequipa and the ever-present Andes. These are wines in which landscape, history and culture come together with a coherence that is difficult to find elsewhere in the Americas.

The revival of traditional varieties such as Negra Criolla (Listán Prieto), Muscat of Alexandria (Italia), Mollar and Albilla, together with Criolla varieties such as Quebranta, Moscatel Negro del Perú and Torontel Peruano, is far more than an exercise in preserving viticultural heritage. It represents a new interpretation of Peruvian wine, one capable of engaging with the country's extraordinary cuisine and reaching consumers who value authenticity over uniformity.

Perhaps in a few years' time, these names will no longer be familiar only to Peruvians, but will begin to find a place of their own on the wine lists of the world's great restaurants. If that happens, it will represent more than the success of a new category of wine. It will confirm that a country chose to reconnect with an essential part of its heritage and transform it into a contemporary expression of identity—one that we will be delighted to have helped bring to wider attention through this project.

This guide would not have been possible without the generous participation of the Peruvian producers who, over this period, have opened the doors of their vineyards and wineries and uncorked their wines to share their stories and their vision for the future.

Special recognition must go to Pedro Cuenca, a key partner in this project and director of Perú Hace Vino, who has been our host and guide over the past few years and who, from the outset, understood the need to promote Peru's heritage varieties beyond its borders. His collaboration, together with that of the entire Perú Hace Vino team, was essential to the production and logistical coordination of the project in Peru and made our journey through the country's principal wine-growing valleys possible.

With Catad'Or and Perú Hace Vino as co-producers, and the invaluable support of Industria Corchera Amorim as sponsor, we were able to develop a project that brings together Peru, Chile and Portugal with the aim of documenting and sharing a reality that is now beginning to reveal the full richness and individuality of Peruvian wine to the world.

Finally, my deepest thanks go to Sofía Le Foulon, my partner, editor of the guide and qualified wine taster, who accompanied me throughout all the tastings and brought these texts together into a coherent whole, contributing her professionalism and rigour at every stage.

MAP OF PERU'S HERITAGE WINES





HERITAGE VARIETIES OF PERU

Peruvian viticulture has one of the longest histories in South America. Since the arrival of the first Spanish vines in the sixteenth century, a number of European varieties (traditional varieties) have adapted to Peru's valleys and, over the centuries, given rise to a rich viticultural heritage, further enriched by natural hybridisation and spontaneous somatic mutations (Criolla varieties). Today, both traditional and Criolla varieties make up Peru's heritage varieties and form a fundamental part of the country's wine and pisco identity.

Among the traditional varieties of European origin that form part of this heritage are Muscat of Alexandria, Listán Prieto, Mollar Cano and Palomino Fino, known in Peru as Italia, Negra Criolla, Mollar and Albilla, respectively. Alongside them are Criolla varieties of Peruvian origin, most notably Quebranta, Torontel Peruano and Moscatel Negro del Perú.



TRADITIONAL VARIETIES

MUSCAT OF ALEXANDRIA

A traditional variety of Greek origin, Muscat of Alexandria belongs to one of the oldest families of grape varieties cultivated by humankind. From the Mediterranean, it spread to different regions and reached the Americas during the colonial period, becoming one of the founding varieties of South America's Criolla grapes, which contributed to the development of viticulture across the continent.

In Peru, it is also known as **Italia** and is one of the country's traditional white varieties, playing a fundamental role in the production of both wine and aromatic pisco. The regulations governing the Pisco Denomination of Origin recognise it as one of the eight authorised pisco varieties and classify it as aromatic.

It is a highly aromatic variety, renowned for its intensely perfumed character. Its wines display pronounced floral and fruit notes reminiscent of jasmine, orange blossom, fresh grapes, peach, mango and ripe tropical fruit.

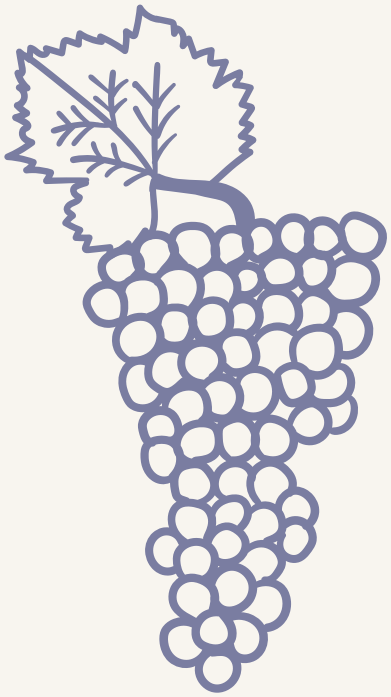
This profile is largely due to its naturally high levels of terpenes, compounds responsible for much of its characteristic floral and fruit expression.

On the palate, it produces fragrant, generous wines with a soft texture and generally moderate acidity. In Peru's warmer valleys, it can develop riper, richer and more honeyed expressions, while in areas with a wider diurnal temperature range it can retain a fresher, more floral and delicate character.

Historically, it has been an important variety in the production of aromatic pisco, contributing intensity, finesse and typicity. Today, a number of producers are exploring new winemaking interpretations, including dry wines and styles designed to highlight both its varietal expression and the distinctive character of different valleys.

MAIN GROWING AREAS

Áncash: Huarmey and Las Calaveras
Lima: Huaura, Barranca, Cañete (Lunahuaná, San Vicente, Quilmaná and Nuevo Imperial)
Ica: Ica (Salas, San Juan Bautista, Los Aquijes, Pachacútec, San José de los Molinos, La Tinguiña, Santiago and Ocucaje); Pisco (Humay); Chincha (El Carmen, Sunampe)
Arequipa: Arequipa (Vítor Valley, Santa Rita de Siguas, La Joya); Caylloma (Majes Valley)
Moquegua: Mariscal Nieto (Moquegua Valley)
Tacna: Tacna (Pocollay, Magollo)



NEGRA CRIOLLA

A heritage variety of Spanish origin, Negra Criolla is genetically identical to **Listán Prieto**, one of the first grape varieties introduced to the Americas during the sixteenth century. It is known by different names in different countries: País in Chile, Criolla Chica in Argentina, Mission in California and Misión in Mexico.

A vigorous and productive variety, it is of great historical importance as one of the founding grapes of South American viticulture. In Peru, it played a central role in the production of the so-called *vinos aloques*, characteristic of the early centuries of the country's winemaking history.

Its wines tend to be pale in colour, with a distinctive aromatic profile showing notes of red fruit, red apple, dried cherry and dried leaves, alongside herbal and earthy nuances and, occasionally, hints of smoke. On the palate, they tend to show freshness, soft tannins and a light structure.

Today, there is renewed interest in the variety for the production of lighter wines that seek to revive and highlight its heritage identity.

MAIN GROWING AREAS

Áncash: Huarmey and Las Calaveras
Lima: Barranca (Pativilca); Cañete (Lunahuaná and Quilmaná)
Ica: Ica (San José de los Molinos, Santiago and Ocucaje); Pisco (Humay)
Arequipa: Arequipa (Vítor Valley, Santa Rita de Siguas); Caravelí; Camaná; Caylloma (Majes Valley)
Moquegua: Mariscal Nieto (Moquegua Valley); General Sánchez Cerro (Omate)
Tacna: Tacna (Pocollay, Pachía, Calana and Magollo)



MOLLAR

A heritage variety of Spanish origin, Mollar is genetically identified as **Mollar Cano**. Long established on the Iberian Peninsula, it is associated with south-western Spain, particularly Andalusia, where it was cultivated for its productivity and ability to adapt to warm, dry climates. It was introduced to the Americas early in the colonial period and became widely established in the Virreinato del Perú.

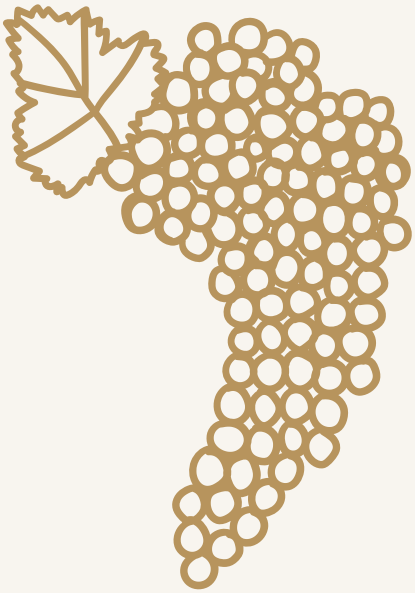
Its importance within Peru's viticultural heritage lies in its role as one of the parent varieties of Quebranta, which originated in Peru through a natural crossing with Listán Prieto.

It has large bunches, moderate vigour and good yields, and is particularly well adapted to arid, sunny conditions.

Its wines tend to be light and fruit-driven, with soft tannins and notes of red plum, pomegranate and ripe fruit. Although it is now found only in limited plantings, it retains considerable historical and genetic significance as part of Peru's living viticultural legacy.

MAIN GROWING AREAS

Ica: Ica (Santiago and Ocucaje); Pisco (Humay)
Arequipa: Arequipa (Santa Rita de Siguas, La Joya and Vítor Valley); Caylloma (Majes Valley)



ALBILLA

A heritage variety of Spanish origin, Albilla is genetically identified as **Palomino Fino**. It was introduced to the Americas early in the colonial period and forms part of Peru's traditional viticultural heritage.

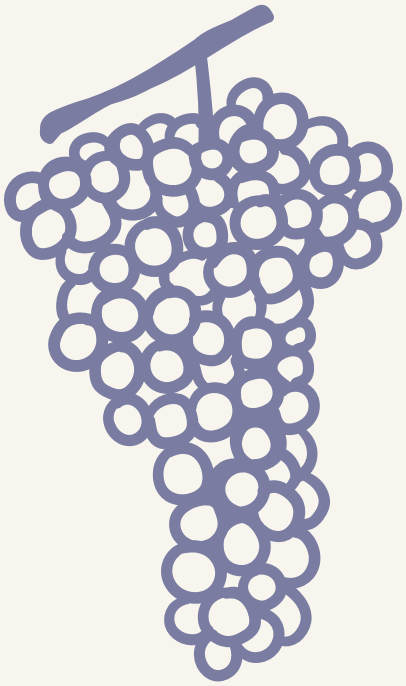
In Peru, it has adapted well to warm, dry climates and is one of the eight varieties authorised for the production of pisco.

Its wines tend to show a delicate profile, with aromas of white fruit, nuts, herbs and white flowers. On the palate, they can be light and fresh, with a more understated character than other aromatic white varieties.

Today, a number of producers are rediscovering its potential for dry wine production and exploring different approaches to winemaking and ageing, including biological ageing under a veil of flor.

MAIN GROWING AREAS

Lima: Cañete (Cerro Azul)
Ica: Ica (La Tinguiña, Santiago and Ocucaje); Pisco (Humay)
Arequipa: Caylloma (Majes Valley)
Moquegua: Mariscal Nieto (Moquegua Valley)



CRIOLLA VARIETIES

QUEBRANTA

A Criolla variety of Peruvian origin, Quebranta arose from a natural crossing between the Spanish varieties Listán Prieto and Mollar Cano. It is considered the emblematic grape variety of Peruvian pisco and is listed in the Vitis International Variety Catalogue (VIVC) as a variety originating in Peru.

It is characterised by its hardiness and ability to thrive in the warm, dry conditions of Peru's wine-growing valleys. Its berries have relatively light violet pigmentation. It is one of the non-aromatic varieties authorised for the production of pisco.

Its wines show aromas of red plum, cherry, strawberry, raspberry and red apple, alongside dried fruit such as raisins and dried figs. On the palate, they tend to be medium-bodied, with a soft texture and generally moderate acidity.

Today, a number of producers are exploring new expressions of the variety through light red wines, food-friendly rosés and minimal-intervention winemaking.

MAIN GROWING AREAS

Áncash: Huarmey and Las Calaveras
Lima: Huaura; Barranca; Cañete (Lunahuaná, San Vicente and Nuevo Imperial)
Ica: Chincha (Sunampe); Pisco (Humay); Ica (San José de los Molinos, Salas, San Juan Bautista, La Tinguiña, Pachacútec, Los Aquijes, Santiago and Ocucaje)
Arequipa: Arequipa (Vítor Valley)
Moquegua: Mariscal Nieto (Moquegua Valley)



TORONTEL PERUANO

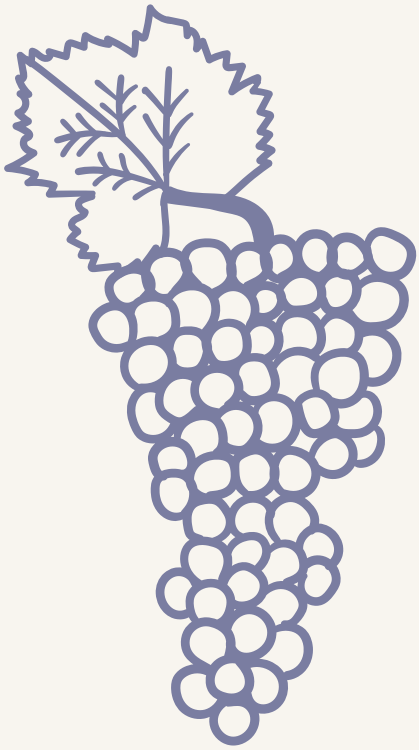
A Criolla variety of Peruvian origin, Torontel Peruano arose from a natural crossing between Listán Prieto and Muscat of Alexandria. As it shares the same parent varieties as Argentina's Torrontés Riojano, the two are considered full siblings.

It is an aromatic variety and one of the eight authorised for the production of pisco. It also has a long history of cultivation in Peru. Its wines are notable for their intense aromatic expression, with floral and citrus notes alongside orange peel, lime, white peach and tropical fruit. Depending on the region and growing conditions, it can show either very fresh or more exuberant expressions.

Today, a number of producers are exploring its potential beyond pisco, producing dry white wines and other styles that seek to highlight its aromatic character and heritage identity. Its cultivation has even expanded into different regions beyond those covered by the Pisco Denomination of Origin.

MAIN GROWING AREAS

La Libertad: Gran Chimú (Cascas)
Lima: Cañete (Nuevo Imperial and Quilmaná); Barranca (Pativilca); Huaura
Ica: Ica (San José de los Molinos, Santiago and Ocucaje)
Arequipa: Caylloma (Majes Valley)
Moquegua: Mariscal Nieto (Moquegua Valley)



MOSCATEL NEGRO DEL PERÚ

Considered a Criolla variety, Moscatel Negro del Perú is believed to have originated in Peru as a spontaneous somatic mutation of Listán Prieto. It differs from this Spanish variety in its characteristic Muscat flavour and the dark red colour of its berries.

It is an aromatic variety and one of the eight grapes authorised for the production of pisco. Its Muscat character is associated with its high levels of terpenes, aromatic compounds responsible for its characteristic floral and fruit notes.

Its wines show an expressive, perfumed profile, with floral and red fruit notes such as cherry and raspberry, alongside the distinctive aromatic character of Muscat varieties. On the palate, they can be juicy, with a soft texture and good freshness.

Today, a number of producers are exploring its potential for the production of dry and rosé wines, reviving a particularly distinctive variety within Peru's viticultural heritage.

MAIN GROWING AREAS

Lima: Cañete (Nuevo Imperial, Lunahuaná and Pacarán)
Ica: Ica (Santiago and Ocucaje); Chincha
Arequipa: Caravelí; Vítor Valley
Moquegua: Mariscal Nieto (Moquegua Valley)

EVALUATION METHOD

SELECTION CRITERIA AND PROCESS

The first *Guide to the Heritage Wines of Peru* is the result of a careful selection of 62 wines made from Peru's heritage varieties, both traditional and Criolla, from six wine-growing regions, from Áncash in the north to Tacna in the far south.

The evaluation process included visits and on-site interviews in the Cañete, Chincha and Ica valleys, as well as meetings in Lima with producers from other wine-growing areas of the country.

The evaluation considered key aspects such as aromatic range, harmony, freshness, balance, energy, character and structural consistency, together with an honest, sound and precise expression of fruit. Varietal typicity and each wine's ability to reflect its origin and sense of place were also taken into account.

Throughout the process, the aim was to identify and highlight wines that, beyond their technical quality, expressed identity, a sense of belonging and the soul of Peru.

WINE RATING SCALE

96-100
EXTRAORDINARY WINE

Profound and complex, fully expressing the qualities expected of a classic wine of its variety. A wine that impresses with its finesse and elegance, approaching perfection.

93-95
EXCELLENT WINE

Highly complex and exceptionally well made. It shows remarkable aromatic and flavour depth, with structure, character and balance. Highly recommended.

90-92
VERY GOOD WINE

Distinguished by its finesse and vibrant expression. A balanced, persistent and reliable wine that offers a convincing expression of its variety or style.

85-89
GOOD WINE

Reflects careful and competent winemaking. An enjoyable wine with good character and no obvious faults, often offering excellent value for money.



ÁNCASH

The Áncash Region, on Peru's north-central coast, has a viticultural heritage in the Huarmey and Culebras valleys that is now being rediscovered. Amid an arid coastal landscape, vines form part of an agricultural tradition centred on the valleys that descend from the Andes towards the Pacific.

Traditional vine growing also has a long history in other coastal valleys of the region, including Santa and Casma, and in areas such as Nepeña, reflecting an agricultural tradition that extends across the territory.

The coastal valleys are dominated by alluvial soils, with sand, silt and gravel derived from material carried down from the Andes. Their composition varies between the different valleys and areas of the region.

Áncash has preserved heritage varieties including Quebranta, Negra Criolla and Muscat of Alexandria (Italia), all with a long history in the region and now playing a part in the revival of its winemaking identity.

BODEGA JUANITA

Region: Áncash
Province: Huarmey
District: Huarmey
Social media: @vinoselviejo
Winemaker: William Villanueva
Contact: Juanita Martínez
Contact email: mjuanitamaribel@gmail.com

EL VIEJO MOSCATEL DE ALEJANDRÍA 2026

Dry white wine | Muscat of Alexandria | Áncash, Huarmey

Peru Wine Guide 90 POINTS 2026 Heritage Wines

Huarmey's intense sunlight encourages full ripening, while the nearby Pacific helps moderate temperatures and retain freshness. The nose shows some evolution, with notes of fresh dough, pastry and subtle liqueur-like nuances. The palate, however, is strikingly fresh and juicy, with a firm sense of verticality. Coastal acidity gives the wine precision and drive, complemented by delicate saline notes and hints of orange peel. A ripe-fruited Muscat of Alexandria, where evolution adds complexity to the varietal expression without compromising freshness.



VARIETY
Muscat of Alexandria

ALCOHOL
12% abv

ACIDITY
SUGAR
FRUIT NOTES
FLORAL NOTES
BODY
MINERALITY

FOOD PAIRING



SERVING TEMPERATURE: 8-10 °C

BODEGA JUANITA

Region: Áncash
Province: Huarmey
District: Huarmey
Social media: @vinoselviejo
Winemaker: William Villanueva
Contact: Juanita Martínez
Contact email: mjuanitamaribel@gmail.com

EL VIEJO QUEBRANTA 2026

Dry red wine | Quebranta | Áncash, Huarmey



Intensely aromatic, with notes of ripe plum, ripe cherry and dried fig, alongside earthy and dusty nuances. The palate opens with a rustic edge and firm tannins that soften through the mid-palate, becoming more approachable in texture. Flavours of plum juice, wild herbs and dried leaves emerge. Although the fruit leans towards overripeness, pronounced acidity brings tension, freshness and balance, carrying the wine through a persistent, distinctly food-friendly finish.



VARIETY
Quebranta

ALCOHOL
12% abv

ACIDITY
SUGAR
FRUIT NOTES
FLORAL NOTES
BODY
MINERALITY

FOOD PAIRING


Ají de gallina


Lomo saltado


Arroz con pato

SERVING TEMPERATURE: 14 °C

BODEGA JUANITA

Region: Áncash
Province: Huarmey
District: Huarmey
Social media: @vinoselviejo
Winemaker: William Villanueva
Contact: Juanita Martínez
Contact email: mjuanitamaribel@gmail.com

EL VIEJO ROSÉ QUEBRANTA 2026

Semi-dry rosé wine | Quebranta | Áncash, Huarmey

Peru Wine Guide 90 POINTS 2026 Heritage Wines

Austere and understated on the nose, this wine gradually opens to reveal a clean, elegant profile. The palate is rich and enveloping, with a delicate bitterness adding structure, complexity and persistence. Fresh, mineral-driven acidity brings balance to the wine's rounded volume, while a firm thread of juiciness runs throughout. The finish is fresh, persistent and distinctly food-friendly.



VARIETY
Quebranta

ALCOHOL
12% abv

ACIDITY
SUGAR
FRUIT NOTES
FLORAL NOTES
BODY
MINERALITY

FOOD PAIRING


Causa Limeña


Pulpo al olivo


Cured meat & Sausages

SERVING TEMPERATURE: 8-10 °C



LIMA

The Lima Region encompasses some of Peru's most historic wine-growing areas. From Huaura and Barranca in the north to Cañete in the south, vines grow in a desert landscape and along rivers flowing down from the Andes, under the influence of the Pacific Ocean. The climate is arid, with abundant sunshine and very little rainfall, while the influence of the ocean helps keep temperatures moderate, particularly in areas closer to the coast.

Before the arrival of the Spanish, pre-Inca cultures such as the Chancay and Huarco, and later the Tawantinsuyo, developed irrigation systems that made it possible to cultivate these arid lands. Following the introduction of vines in the sixteenth century, the valleys of Lima became important centres of wine production during the colonial period.

In the north, the provinces of Huaura and Barranca have predominantly alluvial soils of Andean origin, with sandy-loam and silty-loam textures, as well as areas of well-drained gravel and sand, particularly in the district of Pativilca. Varieties grown here include Quebranta, Muscat of Alexandria, Torontel, Albilla and Negra Criolla.

Further south, in the province of Cañete, particularly in Lunahuaná district, vineyards extend between agricultural oases and arid hills, irrigated by the Cañete River. The soils are mainly alluvial, with stony areas and well-drained river terraces in Lunahuaná. Quebranta, Muscat of Alexandria, Torontel and Albilla are grown here alongside other historic varieties.

BODEGA RAS

Region: Lima
Province: Huaura
District: Sayán
Social media: @Giovannalopezmunoz
Winemaker: Yasser Hidalgo Gómez
Contact: Giovanna López Muñoz
Contact email: giodrink72014@yahoo.com

MEJILLAS SONROJADAS QUEBRANTA 2025

Semi-dry rosé wine | Quebranta | Lima, Huaura

Peru Wine Guide 89 POINTS 2026 Heritage Wines

An appealing aromatic profile reveals notes of stewed plum, raspberry and figs in syrup, layered over ripe fruit. The palate is rich and unctuous in texture, lifted by lively acidity that brings freshness and energy. The sweetness is seamlessly integrated, enhancing the wine's juicy character without becoming excessive. Savoury and persistent on the finish, this is an elegant, expressive rosé with plenty of personality, equally suited to an aperitif or the table. A refined expression of Quebranta, full of character and beautifully balanced.



VARIETY
Quebranta

ALCOHOL
12.5% abv

ACIDITY
SUGAR
FRUIT NOTES
FLORAL NOTES
BODY
MINERALITY

FOOD PAIRING


Causa Limeña


Pulpo al olivo


Cured meat & Sausages

SERVING TEMPERATURE: 8-10 °C

VIÑA D'LOS CAMPOS

Region: Lima
Province: Cañete
District: Nuevo Imperial
Social media: @raicesnegraspe | @vinadeloscampos
Consulting winemaker: Rodrigo Avilés
Contact: Johana Fabián Campos
Contact email: info@vinadloscampos.com

RAÍCES NEGRAS MOSCATEL DE ALEJANDRÍA 2026

Dry white wine | Muscat of Alexandria | Lima, Cañete



From Cerro Libre in Nuevo Imperial, Cañete, where proximity to the sea brings cooling breezes ideal for white varieties, comes this Muscat planted 15 years ago by Felizardo Fabián. The nose is intensely aromatic, with orange blossom and orange leaf, alongside ripe grape and a subtle mineral note. The palate is wonderfully fresh, with an appealing saline touch, hints of chamomile and a delicate citrus undertone. Pronounced yet beautifully integrated acidity brings tension and energy, driving the wine across the palate and into a fresh, clean and persistent finish. Vibrant and precise, this Muscat of Alexandria confirms Cañete as a benchmark for white varieties.



VARIETY
Muscat of Alexandria

ALCOHOL
12.7% abv

ACIDITY
SUGAR
FRUIT NOTES
FLORAL NOTES
BODY
MINERALITY

FOOD PAIRING


Ceviche


Tiradito


Pulpo al olivo

SERVING TEMPERATURE: 8 °C

VIÑA D'LOS CAMPOS

Region: Lima
Province: Cañete
District: Nuevo Imperial
Social media: @raicesnegraspe | @vinadeloscampos
Consulting winemaker: Rodrigo Avilés
Contact: Johana Fabián Campos
Contact email: info@vinadloscampos.com

RAÍCES NEGRAS TORONTEL 2026

Dry white wine | Torontel | Lima, Cañete

Peru Wine Guide 92 POINTS 2026 Heritage Wines

The nose is clear and well defined, with notes of fresh and ripe grape. The palate is rich and unctuous, with an enveloping texture from brief skin contact during winemaking. White peach and ripe fruit are beautifully balanced, while citrus notes gain intensity towards the finish, bringing freshness and tension. A hint of mandarin peel lingers through the long, persistent finish. Vibrant, lively and highly expressive of the variety, this wine captures the authentic character of Torontel from Cañete.



VARIETY
Torontel

ALCOHOL
12.4% abv

ACIDITY
SUGAR
FRUIT NOTES
FLORAL NOTES
BODY
MINERALITY

FOOD PAIRING


Ceviche


Tiradito


Pulpo al olivo

SERVING TEMPERATURE: 8 °C

VIÑA D'LOS CAMPOS

Region: Lima
Province: Cañete
District: Nuevo Imperial
Social media: @raicesnegraspe | @vinadeloscampos
Consulting winemaker: Rodrigo Avilés
Contact: Johana Fabián Campos
Contact email: info@vinadloscampos.com

RAÍCES NEGRAS QUEBRANTA ROSADO 2026

Dry rosé wine | Quebranta | Lima, Cañete

Peru Wine Guide 91 POINTS 2026 Heritage Wines

From Fundo Santa Adela in Nuevo Imperial, this Quebranta from Cañete immediately reveals an aromatic, expressive nose dominated by ripe red apple and floral nuances. The palate offers an appealing mix of fresh red fruit, cherries and ripe red apple, alongside notes reminiscent of *chirimoya alegre*—orange sorbet and cherimoya cream—complemented by hints of raisins and dried fig. Silky and lightly creamy in texture, it coats the palate yet remains fresh and juicy. Beautifully balanced and seamless, this is a distinctly food-friendly wine.



VARIETY
Quebranta

ALCOHOL
12.9% abv

ACIDITY
SUGAR
FRUIT NOTES
FLORAL NOTES
BODY
MINERALITY

FOOD PAIRING


Causa Limeña


Pulpo al olivo


Tamales

SERVING TEMPERATURE: 8-10 °C

VIÑA LOS REYES

Region: Lima
Province: Cañete
District: Lunahuaná
Social media: @vinalosreyes
Winemaker: Martín Del Río
Contact: Ariana Alvarado
Contact email: administracion@sucesionalvarado.com

ALVARADO REYES QUEBRANTA ROSADO 2025

Dry rosé wine | Quebranta | Cañete, Lunahuaná

Peru Wine Guide 92 POINTS 2026 Heritage Wines

The Cañete River, Lunahuaná's alluvial soils, the valley's altitude and the pronounced temperature shifts between day and night create favourable conditions for vines amid this arid landscape. These factors shape an expressive style of viticulture, reflected in this rosé through aromas of ripe cherry and delicate floral nuances. The fruit is ripe on the palate, yet retains an appealing sense of freshness and purity. An unctuous texture and a subtle spritz bring vibrancy to the palate, while well-integrated acidity supports a juicy, balanced palate. A gentle tannic grip adds structure and reinforces the character of Quebranta. Persistent and full of personality, this is a rosé with real character.



VARIETY
Quebranta

ALCOHOL
11.5% abv

ACIDITY
SUGAR
FRUIT NOTES
FLORAL NOTES
BODY
MINERALITY

FOOD PAIRING


Causa Limeña


Pulpo al olivo


Tamales

SERVING TEMPERATURE: 8-10 °C

VIÑA LOS REYES

Region: Lima
Province: Cañete
District: Lunahuaná
Social media: @vinalosreyes
Winemaker: Martín Del Río
Contact: Ariana Alvarado
Contact email: administracion@sucesionalvarado.com

ALVARADO REYES MOSCATEL DE ALEJANDRÍA 2025

Dry white wine | Muscat of Alexandria | Cañete, Lunahuaná

Peru Wine Guide 90 POINTS 2026 Heritage Wines

Elegant and introverted on the nose, with subtle mineral notes, firm-fleshed fruit and delicate white florals. The palate opens with a vertical drive, shaped by firm, well-defined acidity that gives the wine structure and enhances its juiciness. Citrus notes of mandarin peel bring tension and complexity, lingering pleasantly on the finish. Clean and precise, this is a wonderfully fresh Muscat with pure varietal expression.



VARIETY
Muscat of Alexandria

ALCOHOL
12% abv

ACIDITY
SUGAR
FRUIT NOTES
FLORAL NOTES
BODY
MINERALITY

FOOD PAIRING


Ceviche


Tiradito


Sushi

SERVING TEMPERATURE: 8-10 °C



ICA

Ica is the historic heart of Peruvian viticulture and one of the oldest wine-producing regions in South America. Across the provinces of Chincha, Pisco and Ica, vines grow in a desert landscape with abundant sunshine and very little rainfall, where careful management of water resources has made cultivation possible for centuries. In Chincha and Pisco, proximity to the ocean brings a strong maritime influence, while the Ica Valley, further inland, has drier conditions and a wider diurnal temperature range.

Before the arrival of the Spanish, cultures such as the Paracas, Nazca and Chincha developed complex irrigation systems to cultivate these arid lands. Following the introduction of vines in the sixteenth century, Ica became one of the principal wine-producing centres of the Virreinato.

During the seventeenth and eighteenth centuries, its wines and grape spirits were exported to the silver mines of Alto Perú and other parts of South America, with the port of Pisco serving as an important trading centre. This long tradition established Ica as one of Peru's leading pisco-producing regions.

The soils are predominantly sandy and sandy loam, with areas of aeolian and alluvial origin, low levels of organic matter and excellent drainage.

Ica is home to a significant diversity of heritage varieties, including Quebranta, Muscat of Alexandria, Torontel, Albilla, Negra Criolla and Mollar.

BODEGA AIRPORT

Region: Ica
Province: Chincha
District: Sunampe
Social media: @bodega.airport
Winemaker: Armando Magallanes
Contact: Armando Magallanes
Contact email: enologiaperu@gmail.com

MARÍA ROSA PERFECTO AMOR 2021

Mistela | Quebranta | Ica, Chincha

Peru Wine Guide 92 POINTS 2026 Heritage Wines

From the Chincha Valley, just 64 metres above sea level, comes this Quebranta Mistela, its fermentation stopped by the addition of pisco made from the same variety. The intense, deep nose unfolds with notes of blond tobacco, dried fig and roasted coffee, creating a rich and enveloping aromatic profile. The palate is unctuous and full-bodied, with pronounced sweetness beautifully balanced by well-integrated acidity, keeping the wine from feeling cloying. Marron glacé and creamy nuances add further richness and texture. Elegant and harmonious, this Mistela brings together the intensity of Quebranta and the character of pisco with remarkable balance and finesse.



VARIETY
Quebranta

ALCOHOL
16% abv

ACIDITY
SUGAR
FRUIT NOTES
FLORAL NOTES
BODY
MINERALITY

FOOD PAIRING

Suspiro Limeño | Picarones | Vanilla & Caramel

SERVING TEMPERATURE: 8 °C

BODEGA DOÑA JUANITA

Region: Ica
Province: Ica
District: Subtanjalla
Social media: @piscotresgeneraciones
Winemaker: Juan Carlos Hidalgo Gárate
Contact: Consuelo Gonzales Martínez
Contact email: consuelo@piscotresgeneraciones.com

TRES GENERACIONES TORONTEL 2025

Dry white wine | Torontel | Ica, Subtanjalla

The nose is fruit-driven, with ripe grape, orange peel and juicy green apple. The palate is balanced, with well-judged acidity bringing a gentle sense of vibrancy. The fruit is clean and natural, supported by a firm structure. A subtle citrus bitterness adds length to the finish, leaving a fresh impression.

Peru Wine Guide 85 POINTS 2026 Heritage Wines



VARIETY
Torontel

ALCOHOL
11.5% abv

ACIDITY
SUGAR
FRUIT NOTES
FLORAL NOTES
BODY
MINERALITY

FOOD PAIRING


Ceviche


Tiradito

SERVING TEMPERATURE: 10 °C

BODEGA PAMPAS DE ICA

Region: Ica
Province: Ica
District: Santiago
Social media: @pampasdeica
Winemaker: Rodrigo Avilés
Contact: Ismael Carpio
Contact email: Ismaelcarpioamoroto@gmail.com

BLANCO PATRIMONIAL 2026

Dry white wine | Blend | Ica

Peru Wine Guide 93 POINTS 2026 Heritage Wines

Intense sunlight and moisture-retentive loam-clay soils encourage lush canopies that shelter the grapes from Ica's relentless sun. It is no surprise, then, that this blend of Albilla and Torontel opens with a fresh, expressive nose of pear, peach and white flowers, showing impressive purity of fruit. The palate is fresh and juicy, with lime and mandarin peel bringing tension and vibrancy. A subtle saline character adds depth, while beautifully integrated acidity brings balance and energy throughout. Fresh, vibrant, crisp and harmonious, this is a wine with a clean, persistent finish that keeps you coming back for another sip.



VARIETIES
Albilla and Torontel

ALCOHOL
12% abv

ACIDITY
SUGAR
FRUIT NOTES
FLORAL NOTES
BODY
MINERALITY

FOOD PAIRING



SERVING TEMPERATURE: 8-10 °C

BODEGA PAMPAS DE ICA

Region: Ica
Province: Ica
District: Santiago
Social media: @pampasdeica
Winemaker: Rodrigo Avilés
Contact: Ismael Carpio
Contact email: Ismaelcarpioamoroto@gmail.com

ROSÉ PATRIMONIAL 2024

Dry rosé wine | Quebranta | Ica

Peru Wine Guide 92 POINTS 2026 Heritage Wines

Fresh and expressive, the nose offers cherries, red apple and delicate floral notes. The palate opens fresh and lively, with a soft, lightly unctuous texture and a pleasing sense of weight and breadth. Intense, vibrant acidity is initially assertive, but quickly settles into balance with the fruit, bringing freshness and energy. Juicy and mouth-watering through the persistent finish, this is a characterful rosé that combines generous volume with vibrant freshness.



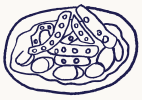
VARIETY
Quebranta

ALCOHOL
12% abv

ACIDITY
SUGAR
FRUIT NOTES
FLORAL NOTES
BODY
MINERALITY

FOOD PAIRING


Causa Limeña


Pulpo al olivo


Ají de gallina

SERVING TEMPERATURE: 8-10 °C

BODEGA PAMPAS DE ICA

Region: Ica
Province: Ica
District: Santiago
Social media: @pampasdeica
Winemaker: Rodrigo Avilés
Contact: Ismael Carpio
Contact email: Ismaelcarpioamoroto@gmail.com

TINTO PATRIMONIAL 2025

Dry red wine | Blend | Ica

Peru Wine Guide 92 POINTS 2026 Heritage Wines

Bringing together varieties from the 16th and 19th centuries, this blend opens with an intense, expressive nose of cherries, ripe plums, floral nuances and subtle hints of dust and damp earth. There is real character here. The palate is immediately juicy and open, with soft, approachable tannins that gradually give way to a delicate, fine-grained astringency and a lightly dusty texture, characteristic of Quebranta, without compromising its elegance. Acidity keeps the wine fresh and balanced. The wine is evolving beautifully, showing a light, juicy and distinctly food-friendly profile.



VARIETIES

50% Quebranta, 25% Malbec, 25% Tempranillo

ALCOHOL

12% abv

ACIDITY
SUGAR
FRUIT NOTES
FLORAL NOTES
BODY
MINERALITY

FOOD PAIRING


Tamales


Ají de gallina


Lomo saltado

SERVING TEMPERATURE: 14 °C

BODEGA PAMPAS DE ICA

Región: Ica
Provincia: Ica
Distrito: Santiago
RRSS: @pampasdeica
Enólogo: Rodrigo Avilés
Contacto: Ismael Carpio
Email de contacto: Ismaelcarpioamoroto@gmail.com

ESPUMOSO PATRIMONIAL

Brut nature sparkling wine | Muscat of Alexandria | Ica



There are few examples of traditional-method sparkling wines in Peru, or indeed in this guide. This is an excellent expression of the style, easily holding its own among many of those produced elsewhere in South America. It opens with a generous crown of foam and vigorous effervescence, settling into a fine, persistent perlage. The initial mousse is particularly exuberant, yet integrates well with the wine. Green apple, toasted almond and citrus nuances lead the nose. The palate is vibrant, clean and remarkably pure, with precise acidity enhancing its crystalline character and driving a fresh, energetic palate. A wonderfully lively sparkling wine whose greatest strength lies in its ability to convey freshness, energy and a clear, elegant varietal expression.



VARIETY
Muscat of Alexandria

ALCOHOL
12.5% abv

ACIDITY
SUGAR
FRUIT NOTES
FLORAL NOTES
BODY
MINERALITY

FOOD PAIRING

Oysters & Mussels
Ceviche

SERVING TEMPERATURE: 6-8 °C

BODEGA VIÑA VIEJA

Region: Ica
Province: Chincha
Social media: @bodegavinavieja
Winemaker: Oscar Mancilla
Contact: Oscar Mancilla
Contact email: omancilla@vinavieja.com

FINCA ROTONDO PATRIMONIAL QUEBRANTA BLANCO 2026

Dry white wine | Quebranta | Ica, Chincha

Peru Wine Guide 92 POINTS 2026 Heritage Wines

Made from Quebranta, this white was one of Finca Rotondo's early ventures into Peru's heritage varieties. Vibrant and expressive, it shows a fruit-driven profile with citrus nuances and hints of dried leaves. The palate is fresh and balanced, with a soft texture and seamlessly integrated acidity. Juicy pear and green apple bring harmony and a lovely sense of freshness. Approachable, clean and expressive, this wine clearly captures the character of an emblematic Peruvian variety once used predominantly for pisco production.



VARIETY
Quebranta

ALCOHOL
13% abv

ACIDITY
SUGAR
FRUIT NOTES
FLORAL NOTES
BODY
MINERALITY

FOOD PAIRING


Causa Limeña


Pulpo al olivo


Ají de gallina

SERVING TEMPERATURE: 8-10 °C

BODEGA VIÑA VIEJA

Region: Ica
Province: Chincha
Social media: @bodegavinavieja
Winemaker: Oscar Mancilla
Contact: Oscar Mancilla
Contact email: omancilla@vinavieja.com

FINCA ROTONDO QUEBRANTA ROSADO 2026

Dry rosé wine | Quebranta | Ica, Chincha

The nose is expressive, led by ripe red fruit with raspberry, tart plum and floral nuances. The palate is rich and juicy, coating the mouth with generous, well-balanced fruit and an enveloping texture. Subtle signs of evolution add complexity, while a gentle bitterness on the finish brings character and length. Structured and full of personality, this is a rosé clearly suited to the table.

Peru Wine Guide 90 POINTS 2026 Heritage Wines



VARIETY
Quebranta

ALCOHOL
13% abv

ACIDITY
SUGAR
FRUIT NOTES
FLORAL NOTES
BODY
MINERALITY

FOOD PAIRING


Causa Limeña


Tamales


Ají de gallina

SERVING TEMPERATURE: 8-10 °C

NYRLA LÉVANO

Region: Ica
Province: Ica
District: Los Aquijes
Social media: @nyrlalevano
Winemaker: Diego Candela Ramos
Contact: Diego Candela Ramos
Contact email: diegofernandocandelaramos111@gmail.com

MIEDO VINO EN VELO DE FLOR 2023

Dry white wine | Albilla | Ica

A flor-aged wine with a complex, expressive nose of chamomile, ripe peach and white flowers, layered with delicate pastry and liqueur-soaked sponge cake notes that add elegance. The palate opens juicy and enveloping, with chamomile and peach echoing the nose, framed by a broad, well-defined texture. A compelling balance of volume, freshness and complexity gives this wine a style rarely seen in South America. Distinctive and full of personality, this is a white clearly made for the table.

Peru Wine Guide 90 POINTS 2026 Heritage Wines



VARIETY
Albilla

ALCOHOL
11% abv

ACIDITY
SUGAR
FRUIT NOTES
FLORAL NOTES
BODY
MINERALITY

FOOD PAIRING

Arroz con pato | Hard cheese | Cured meat & Sausages

SERVING TEMPERATURE: 12 °C

NYRLA LÉVANO

Region: Ica
Province: Ica
District: Los Aquijes
Social media: @nyrlalevano
Winemaker: Diego Candela Ramos
Contact: Diego Candela Ramos
Contact email: diegofernandocandelaramos111@gmail.com

MADAME PEROTTI MOSCATEL DE ALEJANDRÍA 2025

Dry white wine | Muscat of Alexandria | Ica

Peru Wine Guide 88 POINTS 2026 Heritage Wines

Intense and expressive on the nose, showing a slightly liqueur-like character and signs of evolution, with notes of overripe fruit. The palate is broad and unctuous, enveloping the mouth with flavours of mandarin peel and honey. The finish is persistent, with good-quality fruit, though slightly dried.



VARIETY
Muscat of Alexandria

ALCOHOL
12% abv

ACIDITY
SUGAR
FRUIT NOTES
FLORAL NOTES
BODY
MINERALITY

FOOD PAIRING


Arroz con pato


Ají de gallina

SERVING TEMPERATURE: 8-10 °C

NYRLA LÉVANO

Region: Ica
Province: Ica
District: Los Aquijes
Social media: @nyrlalevano
Winemaker: Diego Candela Ramos
Contact: Diego Candela Ramos
Contact email: diegofernandocandelaramos111@gmail.com

ATIY ROSADO QUEBRANTA 2026

Dry rosé wine | Quebranta | Ica

The nose shows signs of evolution but remains clean, with overripe fruit that retains a sense of varietal character. Broad and unctuous on the palate, the wine has a slightly liqueur-like quality that coats the mouth. Though moderate, the acidity is seamlessly integrated, balancing the wine's weight and bringing a sense of flow. A notably creamy texture and good structure bring everything together in an enveloping, distinctly food-friendly wine.

Peru Wine Guide 88 POINTS 2026 Heritage Wines



VARIETY
Quebranta

ALCOHOL
13% abv

ACIDITY
SUGAR
FRUIT NOTES
FLORAL NOTES
BODY
MINERALITY

FOOD PAIRING


Lomo saltado


Arroz con pato

SERVING TEMPERATURE: 8-10 °C

VIÑA TACAMA

Region: Ica
Province: Ica
Social media: @tacama_oficial
Winemaker: Frédéric Thibaut
Contact: Sofía Olaechea
Contact email: solaechea@tacama.com

TOÑUZ QUEBRANTA TANNAT 2025

Dry red wine | Blend | Ica

Peru Wine Guide 92 POINTS 2026 Heritage Wines

Clean and expressive on the nose, with bright, fresh red fruit led by cherry and subtle wild berry notes. The palate is lively and fresh, driven by vibrant, well-integrated acidity. The fine-grained tannins provide a gentle grip through the mid-palate, bringing structure while keeping the palate fluid. The fruit remains clear and focused throughout, giving the wine a juicy, balanced and distinctly food-friendly character. A persistent finish reinforces the vibrant personality of this blend.



VARIETIES

80% Quebranta, 20% Tannat

ALCOHOL

13% abv

ACIDITY
SUGAR
FRUIT NOTES
FLORAL NOTES
BODY
MINERALITY

FOOD PAIRING


Tamales


Ají de gallina


Lomo saltado

SERVING TEMPERATURE: 14 °C

VIÑA TACAMA

Region: Ica
Province: Ica
Social media: @tacama_oficial
Winemaker: Frédéric Thibaut
Contact: Sofía Olaechea
Contact email: solaechea@tacama.com

ALBILLA DE ICA 2025

Sweet semi-sparkling wine | Albilla | Ica



An appealing straw-yellow colour. In the glass, a fine bead and well-defined crown form, then quickly fade, as expected in a semi-sparkling wine. Delicate aromas of ripe white fruit mingle with subtle floral notes and a gentle honeyed undertone. The palate opens soft and enveloping, with beautifully integrated sweetness and a pleasing creamy texture. The fine, elegant perlage brings freshness and energy, while notes of peach and delicate honey unfold across the palate. The gentle sparkle, sweetness and acidity come together in impressive balance, leading to a clean, persistent and harmonious finish that invites another sip.



VARIETY
Albilla

ALCOHOL
8.5% abv

ACIDITY
SUGAR
FRUIT NOTES
FLORAL NOTES
BODY
MINERALITY

FOOD PAIRING

Suspiro Limeño

Picarones

SERVING TEMPERATURE: 6-8 °C

VIÑAS QUEIROLO

Region: Ica
Province: Ica
Social media: @intipalkaperu
Winemaker: Luis Gómez
Contact: Piero Fumagalli
Contact email: pfumagalli@santiagoqueirolo.com

INTIPALKA PATRIMONIAL TORONTEL 2026

Dry white wine | Torontel | Ica

Intensely aromatic, the nose opens with ripe grape, orange blossom and white peach, alongside citrus nuances. The palate has good volume and an enveloping texture, with a touch of beeswax adding roundness. Juicy and fresh, it is driven by vibrant acidity and a delicate saline note. A subtle pétillant character brings liveliness through the mid-palate, while pink grapefruit emerges towards the finish, adding tension and freshness. Dry, precise and persistent, the finish shows excellent balance and a firm, well-defined structure.

Peru Wine Guide BEST Torontel 2026 Heritage Wines

Peru Wine Guide 93 POINTS 2026 Heritage Wines

VARIETY
Torontel

ALCOHOL
12.5% abv

ACIDITY
SUGAR
FRUIT NOTES
FLORAL NOTES
BODY
MINERALITY

FOOD PAIRING

Ceviche | Tiradito | Sushi

SERVING TEMPERATURE: 8-10 °C



VIÑAS QUEIROLO

Region: Ica
Province: Ica
Social media: @intipalkaperu
Winemaker: Luis Gómez
Contact: Piero Fumagalli
Contact email: pfumagalli@santiagoqueirolo.com

INTIPALKA PATRIMONIAL QUEBRANTA ROSADO 2025

Dry rosé wine | Quebranta | Ica

An appealing, lustrous pearl-like hue. Initially understated on the nose, with a subtle mineral character and hints of flint. The palate opens mineral and saline, followed by fresh cherry and tart plum that bring juiciness and tension. A textured, generous palate melds with citrus notes of mandarin peel and a creamy touch that adds breadth. Savoury, balanced and persistent, this is a distinctly food-friendly rosé with a long, fresh and mineral finish. Its versatility makes it equally at home at the table or on the terrace.

Peru Wine Guide BEST Quebranta Rosé 2026 Heritage Wines

Peru Wine Guide 93 POINTS 2026 Heritage Wines

VARIETY
Quebranta

ALCOHOL
12.5% abv

ACIDITY
SUGAR
FRUIT NOTES
FLORAL NOTES
BODY
MINERALITY

FOOD PAIRING


Causa Limeña


Pulpo al olivo


Ají de gallina

SERVING TEMPERATURE: 8-10 °C



VIÑAS QUEIROLO

Region: Ica
Province: Ica
Social media: @intipalkaperu
Winemaker: Luis Gómez
Contact: Piero Fumagalli
Contact email: pfumagalli@santiagoqueirolo.com

INTIPALKA PATRIMONIAL ITALIA 2025

Dry white wine | Muscat of Alexandria | Ica

The nose opens with a subtle reductive note that quickly dissipates with air, revealing an intense, fruit-driven expression. Ripe grape and floral notes come through alongside a subtle chalky minerality. Juicy and saline on the palate, it is driven by fresh, vibrant and beautifully integrated acidity that brings tension and a vertical drive. Yellow plum unfolds over a delicate citrus backdrop, creating a rich, precise and finely balanced palate. Salinity and citrus come together seamlessly, drawing you back for another sip. Long, fresh and persistent on the finish, with a clear sense of varietal character. A dry Moscatel with impressive edge, precision and energy.

Peru Wine Guide 92 POINTS 2026 Heritage Wines



VARIETY
Muscat of Alexandria

ALCOHOL
12% abv

ACIDITY
SUGAR
FRUIT NOTES
FLORAL NOTES
BODY
MINERALITY

FOOD PAIRING


Ceviche


Tiradito


Pulpo al olivo

SERVING TEMPERATURE: 8-10 °C

VIÑAS QUEIROLO

Region: Ica
Province: Ica
Social media: @intipalkaperu
Winemaker: Luis Gómez
Contact: Piero Fumagalli
Contact email: pfumagalli@santiagoqueirolo.com

INTIPALKA PATRIMONIAL NEGRA CRIOLLA 2025

Dry red wine | Negra Criolla | Ica

Elegant and slightly reductive on the nose, with notes of dried cherry, lychee, dried leaves, damp forest floor and a subtle smoky nuance A hint of this reductive character carries through to the palate, integrating seamlessly with fine tannins and a delicate, dusty grip. Fresh, beautifully balanced acidity underpins a juicy, savoury palate, with appealing charcuterie notes adding another layer of complexity. Long, persistent and distinctly food-friendly on the finish.

Peru Wine Guide 92 POINTS 2026 Heritage Wines



VARIETY
Negra Criolla

ALCOHOL
13% abv

ACIDITY
SUGAR
FRUIT NOTES
FLORAL NOTES
BODY
MINERALITY

FOOD PAIRING


Lomo saltado


Arroz con pato


Seco de cordero

SERVING TEMPERATURE: 14 °C

VIÑAS QUEIROLO

Region: Ica
Province: Ica
Social media: @intipalkaperu
Winemaker: Luis Gómez
Contact: Piero Fumagalli
Contact email: pfumagalli@santiagoqueirolo.com

INTIPALKA ESPUMANTE DEMI SEC 2025

Demi-sec sparkling wine | Muscat of Alexandria | Lima, Cañete

Peru Wine Guide 92 POINTS 2026 Heritage Wines

Made from Moscatel grown in Cañete, a province of Lima clearly influenced by the Pacific, this sparkling wine is intensely aromatic, combining a mineral character with fruit and floral notes, including orange blossom. The palate shows fine, vigorous bubbles of excellent quality; while the initial mousse fades quickly, the wine retains a crisp, elegant sparkle. Round and juicy in texture, it strikes a remarkable balance between sweetness and vibrant acidity, bringing precision and a wonderful sense of freshness. Almond and orange blossom emerge through the palate, adding complexity and leading to a crystalline finish. I love this as an aperitif, but also as a gently sweet, refreshing way to end a meal with friends.



VARIETY
Muscat of Alexandria

ALCOHOL
9% abv

ACIDITY
SUGAR
FRUIT NOTES
FLORAL NOTES
BODY
MINERALITY

FOOD PAIRING

Aperitif
Picarones

SERVING TEMPERATURE: 6-8 °C



AREQUIPA

Arequipa's wine-growing valleys lie between the desert and the Andes, in warm areas irrigated by Andean snowmelt. In Vítor and the Majes Valley, the desert climate, abundant sunshine and a wide diurnal temperature range shape a viticulture deeply rooted in this landscape.

Before the arrival of the Spanish, these territories were home to the Collaguas, Cabanas and other agricultural peoples of the southern Andes, who developed systems of terracing and water management. Following the introduction of vines in the sixteenth century, wine-producing estates were established to supply southern Peru and the trade routes to Potosí.

The soils combine alluvial and volcanic material, with stony areas and mineral deposits associated with ancient volcanic activity. Good drainage and intense sunlight contribute to the full ripening of the grapes.

Vítor and the Majes Valley have a long history of wine and pisco production, with heritage varieties including Muscat of Alexandria, Negra Criolla, Moscatel Negro del Perú and Quebranta.

BODEGA MIDOLO

Region: Arequipa
Province: Arequipa
District: Santa Rita de Siguas
Social media: bodega_midolo.oficial
Website: bodegamidolo.pe
Winemaker: Víctor Hugo Zegarra Zegarra
Contact email: Piscomidolo@yahoo.es

MANA ATINA MOSCATEL DE ALEJANDRÍA 2025

Dry white wine | Muscat of Alexandria | Arequipa, Santa Rita de Siguas

Peru Wine Guide 93 POINTS 2026 Heritage Wines

In Santa Rita de Siguas, Arequipa, intense sunlight encourages full ripening, while altitude and cool nights help preserve acidity and balance. In this Moscatel, those conditions translate into a fresh, aromatic nose of white flowers, marzipan and a clear note of ripe mango. The palate is soft and enveloping, with balanced weight and a silky texture. Subtle liqueur-like nuances reminiscent of pisco meld seamlessly with natural, well-balanced acidity, while mandarin peel brings freshness and character. Elegant, balanced and finely made, this dry Moscatel is defined by its pure, precise fruit. The finish is all about harmony.



VARIETY
Muscat of Alexandria

ALCOHOL
13.5% abv

ACIDITY
SUGAR
FRUIT NOTES
FLORAL NOTES
BODY
MINERALITY

FOOD PAIRING

Ceviche | Tiradito | Sushi

SERVING TEMPERATURE: 8-10 °C

BODEGA MIDOLO

Region: Arequipa
Province: Arequipa
District: Santa Rita de Siguas
Social media: bodega_midolo.oficial
Website: bodegamidolo.pe
Winemaker: Víctor Hugo Zegarra Zegarra
Contact email: Piscomidolo@yahoo.es

MANA ATINA ROSADO MOSCATEL NEGRO DEL PERÚ 2025

Dry rosé wine | Moscatel Negro del Perú | Arequipa, Santa Rita de Siguas

Peru Wine Guide 92 POINTS 2026 Heritage Wines

Introverted and precise on the nose, with clearly defined notes of firm-fleshed tropical fruit. The palate opens juicy and fresh, with grapefruit citrus and herbal infusions coming through. An appealing saline undertone reinforces the wine's mineral character, while well-integrated acidity brings tension and balance. Fresh, vertical and persistent, this is a distinctive wine clearly suited to the table.



VARIETY
Moscatel Negro del Perú

ALCOHOL
13.9% abv

ACIDITY
SUGAR
FRUIT NOTES
FLORAL NOTES
BODY
MINERALITY

FOOD PAIRING


Causa Limeña


Pulpo al olivo


Cured meat & Sausages

SERVING TEMPERATURE: 8-10 °C

BODEGA MIDOLO

Region: Arequipa
Province: Arequipa
District: Santa Rita de Siguas
Social media: bodega_midolo.oficial
Website: bodegamidolo.pe
Winemaker: Víctor Hugo Zegarra Zegarra
Contact email: Piscomidolo@yahoo.es

MANA ATINA ROSADO SANGIOVESE NEGRA CRIOLLA 2025

Dry rosé wine | Blend | Arequipa, Santa Rita de Siguas



This blend brings together two eras of Peruvian viticulture. The nose shows a distinct mineral character, with an understated, elegant personality. This is a compelling rosé, with Sangiovese bringing acidity, cherry, raspberry and structure, while Negra Criolla contributes a sense of heritage, more delicate red fruit, floral notes and lightness. The palate is juicy and enveloping, with a delicate, pleasantly bitter edge adding structure. Subtle tannins and a lightly creamy texture integrate seamlessly with vibrant acidity, keeping the wine fresh and balanced. Fresh, textural and full of character, this is a rosé particularly well suited to the table.



VARIETIES

50% Sangiovese, 50% Negra Criolla

ALCOHOL

13.7% abv

ACIDITY
SUGAR
FRUIT NOTES
FLORAL NOTES
BODY
MINERALITY

FOOD PAIRING


Causa Limeña


Pulpo al olivo


Tamales

SERVING TEMPERATURE: 8-10 °C

BODEGA MIDOLO

Region: Arequipa
Province: Arequipa
District: Santa Rita de Siguas
Social media: bodega_midolo.oficial
Website: bodegamidolo.pe
Winemaker: Víctor Hugo Zegarra Zegarra
Contact email: Piscomidolo@yahoo.es

MANA ATINA ROSADO NEGRA CRIOLLA 2025

Dry rosé wine | Negra Criolla | Arequipa, Santa Rita de Siguas

Tropical fruit leads an expressive nose, with a subtle hint of liquorice adding complexity. The palate opens dry and juicy, with a light, fluid feel, delicate texture and medium weight that glides effortlessly across the palate. A brief bitter edge on the finish adds texture and length, leaving a fresh, saline and balanced impression that draws you back for another sip.

Peru Wine Guide 90 POINTS 2026 Heritage Wines



VARIETY
Negra Criolla

ALCOHOL
13.7% abv

ACIDITY
SUGAR
FRUIT NOTES
FLORAL NOTES
BODY
MINERALITY

FOOD PAIRING


Ají de gallina


Causa Limeña


Pulpo al olivo

SERVING TEMPERATURE: 8-10 °C

BODEGA PAZ-SOLDÁN

Region: Arequipa
Province: Arequipa
District: Vítor
Social media: @vinocondedelaconquista
Winemaker: Rodrigo Avilés
Contact: Luis Fernando Quintanilla
Contact email: lfquintanilla@paz-soldan.com

CONDE DE LA CONQUISTA SELECTO DOS MUNDOS 2024

Dry red wine | Blend | Arequipa, Vítor and Caravelí

Peru Wine Guide 93 POINTS 2026 Heritage Wines

Intense and expressive on the nose, this blend combines ripe red fruit with herbal and floral nuances. On the palate, Malbec brings a smoky, silky character, adding elegance and depth. The texture is velvety, with fine-grained tannins and a juicy grip that remains supple throughout. Beautifully integrated acidity brings tension and cohesion, shaping a savoury, enveloping and firm palate. Structured and full of personality, this is a wine you almost want to chew. Deeply food-friendly, it has the presence to pair confidently with richly flavoured dishes.



VARIETIES

60% Malbec (Vítor), 40% Negra Criolla (Caravelí)

ALCOHOL

13% abv

ACIDITY
SUGAR
FRUIT NOTES
FLORAL NOTES
BODY
MINERALITY

FOOD PAIRING


Ají de gallina


Lomo saltado


Seco de cordero

SERVING TEMPERATURE: 14 °C

BODEGA PAZ-SOLDÁN

Region: Arequipa
Province: Arequipa
District: Vítor
Social media: @vinocondedelaconquista
Winemaker: Rodrigo Avilés
Contact: Luis Fernando Quintanilla
Contact email: lfquintanilla@paz-soldan.com

CONDE DE LA CONQUISTA SELECTO LÁGRIMA DE ITALIA 2025

Dry white wine | Muscat of Alexandria | Arequipa, La Joya

Peru Wine Guide 92 POINTS 2026 Heritage Wines

Expressive and fruit-driven on the nose, with delicate aromas of white flowers, jasmine and chamomile alongside remarkably pure, fresh fruit. The palate opens sweet, then turns juicy and balanced, supported by fine, fresh and lively acidity. Pear, green apple and ripe grape mingle with a subtle citrus note of ripe, juicy grapefruit, adding length and complexity. The finish is elegant, delicate and savoury. A beautifully precise Moscatel, where freshness and varietal expression come together seamlessly.



VARIETY
Muscat of Alexandria

ALCOHOL
11.5% abv

ACIDITY
SUGAR
FRUIT NOTES
FLORAL NOTES
BODY
MINERALITY

FOOD PAIRING

Ceviche | Tiradito | Sushi

SERVING TEMPERATURE: 8-10 °C

BODEGA PAZ-SOLDÁN

Region: Arequipa
Province: Arequipa
District: Vítor
Social media: @vinocondedelaconquista
Winemaker: Rodrigo Avilés
Contact: Luis Fernando Quintanilla
Contact email: lfquintanilla@paz-soldan.com

CONDE DE LA CONQUISTA SELECTO ROSÉ QUEBRANTA 2025

Dry rosé wine | Quebranta | Arequipa, Caravelí

Peru Wine Guide 92 POINTS 2026 Heritage Wines

A light, pearl-like hue leads into fresh, expressive aromas of green apple and juicy pear. The palate is unctuous and broad, with well-integrated acidity supporting the mid-palate and bringing balance and tension. A fresh, juicy character gives the fruit clarity and definition, while a delicate citrus note reminiscent of the mandarin peel so characteristic of Arequipa carries through to a clean, persistent finish. Harmonious and composed, this wine combines breadth on the palate with an appealing sense of freshness.



VARIETY
Quebranta

ALCOHOL
12% abv

ACIDITY
SUGAR
FRUIT NOTES
FLORAL NOTES
BODY
MINERALITY

FOOD PAIRING


Pulpo al olivo


Causa Limeña


Tamales

SERVING TEMPERATURE: 8-10 °C

BODEGA PAZ-SOLDÁN

Region: Arequipa
Province: Arequipa
District: Vítor
Social media: @vinocondedelaconquista
Winemaker: Rodrigo Avilés
Contact: Luis Fernando Quintanilla
Contact email: lfquintanilla@paz-soldan.com

CONDE DE LA CONQUISTA SELECTO BLEND DE ROSADOS 2025

Dry rosé wine | Blend | Arequipa, Caravelí

Peru Wine Guide 91 POINTS 2026 Heritage Wines

Introverted and subtle on the nose, with slight reductive notes that soften with air to reveal a distinctive character. The palate opens juicy, driven by bright acidity that brings tension and energy. Light in structure yet beautifully balanced, it shows cherry and tart dried cherry alongside delicate saline nuances that add depth and character. Fresh and persistent through the palate, with subtle tannins and a well-defined mid-palate that gives way to an elegant, fluid finish. Refreshing and distinctly food-friendly.



VARIETIES

Moscatel Negro del Perú, Moscatel Rosada, Jaén, Ceniza, Quebranta, Palestina

ALCOHOL

11.5% abv

ACIDITY
SUGAR
FRUIT NOTES
FLORAL NOTES
BODY
MINERALITY

FOOD PAIRING

Causa Limeña | Tamales | Cured meat & Sausages

SERVING TEMPERATURE: 8-10 °C

BODEGA PAZ-SOLDÁN

Region: Arequipa
Province: Arequipa
District: Vítor
Social media: @vinocondedelaconquista
Winemaker: Rodrigo Avilés
Contact: Luis Fernando Quintanilla
Contact email: lfquintanilla@paz-soldan.com

CONDE DE LA CONQUISTA SELECTO ROSÉ MOSCATEL NEGRO 2026

Dry rosé wine | Moscatel Negro del Perú | Arequipa, Caravelí

Peru Wine Guide 91 POINTS 2026 Heritage Wines

Ripe raspberry and cherry mingle with subtle fresh-fruit nuances in this expressive Moscatel Negro rosé. Juicy and medium-bodied on the palate, it has a soft, unctuous texture, with acidity bringing balance and freshness while lifting the fruit. Notes of orange sorbet, cherimoya ice cream and mandarin peel add complexity and flavour through a clean, persistent finish. Balanced and wonderfully juicy, this is a rosé in which Moscatel Negro shows its character with precision and harmony.



VARIETY
Moscatel Negro del Perú

ALCOHOL
12% abv

ACIDITY
SUGAR
FRUIT NOTES
FLORAL NOTES
BODY
MINERALITY

FOOD PAIRING


Causa Limeña


Tamales


Cured meat & Sausages

SERVING TEMPERATURE: 8-10 °C

BODEGA PAZ-SOLDÁN

Region: Arequipa
Province: Arequipa
District: Vítor
Social media: @vinocondedelaconquista
Winemaker: Rodrigo Avilés
Contact: Luis Fernando Quintanilla
Contact email: lfquintanilla@paz-soldan.com

CONDE DE LA CONQUISTA SELECTO NEGRA CRIOLLA 2024

Dry red wine | Negra Criolla | Arequipa, Caravelí

Peru Wine Guide 90 POINTS 2026 Heritage Wines

Ripe cherry, with a subtle hint of evolution, leads an expressive aromatic profile. The palate is enveloping and silky, echoing the ripe fruit and compote notes of the nose. Broad and unctuous, it fills the mouth with a well-judged sense of maturity while remaining harmonious throughout. The finish is persistent and supple. Generous and full of depth, this is a wine built around a rich, expressive core of ripe cherry.



VARIETY
Negra Criolla

ALCOHOL
13.5% abv

ACIDITY
SUGAR
FRUIT NOTES
FLORAL NOTES
BODY
MINERALITY

FOOD PAIRING


Causa Limeña


Pulpo al olivo


Tamales

SERVING TEMPERATURE: 14 °C

HACIENDA DEL ABUELO

Region: Arequipa
Province: Arequipa
Social media: @abuelohacienda
Winemaker: José Ignacio Maturana
Contact: José Zegarra
Contact email: jzegarra@haciendadelabuelo.com

Peru Wine Guide BEST White Wine 2026 Heritage Wines

Peru Wine Guide BEST Muscat - Italia 2026 Heritage Wines

Peru Wine Guide 94 POINTS 2026 Heritage Wines

MOSCATEL DE ALEJANDRÍA FERMENTADO EN TINAJA 2025

Dry white wine | Muscat of Alexandria | Arequipa, Vítor

Cold-macerated and partially fermented on the skins in old clay vessels, this Muscat of Alexandria opens with elegant aromatics of fresh pineapple and delicate floral notes. A compelling start. The palate is balanced and precise, with jasmine layered with apricot and a subtle vermouth-like note. Broad and harmonious, it is framed by a gentle citrus bitterness. Seamlessly integrated acidity draws everything together, creating a fresh, refined and persistent wine. Precise, elegant and full of character, this is a Muscat of Alexandria particularly well suited to the table.



VARIETY
Muscat of Alexandria

ALCOHOL
13% abv

ACIDITY
SUGAR
FRUIT NOTES
FLORAL NOTES
BODY
MINERALITY

FOOD PAIRING


Ceviche


Tiradito


Sudado de pescado

SERVING TEMPERATURE: 8-10 °C

HACIENDA DEL ABUELO

Region: Arequipa
Province: Arequipa
Social media: @abuelohacienda
Winemaker: José Ignacio Maturana
Contact: José Zegarra
Contact email: jzegarra@haciendadelabuelo.com

Peru Wine Guide BEST Red Wine 2026 Heritage Wines

NEGRA CRIOLLA FERMENTADO EN TINAJA 2025

Dry red wine | Negra Criolla | Arequipa, Vítor

Peru Wine Guide BEST Negra Criolla 2026 Heritage Wines

Grown at 1,244 metres in the Vítor Valley and fermented in 19th-century clay vessels, this Negra Criolla delivers an intense, expressive nose marked by the dusty, smoky notes so characteristic of the variety. Cherry, raspberry and hints of charcuterie emerge on the palate, giving structure to a heritage wine of real class. A fine grip and measured, fine-grained astringency define the mid-palate, while vibrant acidity takes centre stage, bringing tension, freshness and remarkable persistence. An outstanding heritage wine made in the ancestral tradition.

Peru Wine Guide 94 POINTS 2026 Heritage Wines



VARIETY
Negra Criolla

ALCOHOL
13.5% abv

ACIDITY
SUGAR
FRUIT NOTES
FLORAL NOTES
BODY
MINERALITY

FOOD PAIRING


Lomo saltado


Arroz con pato


Seco de cordero

SERVING TEMPERATURE: 14 °C

HACIENDA DEL ABUELO

Region: Arequipa
Province: Arequipa
Social media: @abuelohacienda
Winemaker: José Ignacio Maturana
Contact: José Zegarra
Contact email: jzegarra@haciendadelabuelo.com

QUEBRANTA ROSADO FERMENTADO EN TINAJA 2025

Dry rosé wine | Quebranta | Arequipa, Vítor

Partially fermented on the skins in old clay vessels, this Quebranta rosé from the Vítor Valley reveals delicate floral aromas framed by a mineral character. Understated and elegant, it hints at the complexity to come. The palate is enveloping and refined, with a subtle oxidative character seamlessly integrated throughout. Raspberry, dried leaves and pink grapefruit unfold alongside well-integrated acidity, leading to a defined, persistent finish with a distinctly food-friendly character. A genuine and complex expression of ancestral winemaking, where tradition and elegance come together in perfect balance.

Peru Wine Guide BEST Quebranta Rosé 2026 Heritage Wines

Peru Wine Guide 93 POINTS 2026 Heritage Wines

VARIETY
Quebranta

ALCOHOL
13% abv

ACIDITY
SUGAR
FRUIT NOTES
FLORAL NOTES
BODY
MINERALITY

FOOD PAIRING


Tiradito


Causa Limeña


Pulpo al olivo

SERVING TEMPERATURE: 10 °C



VOLCANIC WINE

Region: Arequipa
Province: Arequipa
Districts: Corire, Vítor and Uchumayo
Social media: @vinoeleven
Winemaking team: Marco Antonio Zúñiga, Rodrigo Avilés and Gisela Rodríguez
Contact: Marco Antonio Zúñiga
Contact email: mazuniga@uc.cl

ELEVEN CLUB NARANJO PATRIMONIAL MOLLAR 2025

Dry orange wine | Mollar | Arequipa, Majes and Vítor

The intense light of Majes and cool nights of Vítor, together with silty soils enriched by ash, tuff and fragments of volcanic rock, create distinctive conditions for high-altitude viticulture, helping place Volcanic Wine firmly on Peru's wine map. Skin contact adds another dimension, making this orange wine a distinctive presence in the country's cellars. Complex aromatics reveal fresh dough and subtle yeasty notes. The palate has weight and density, with an unctuous texture and a rounded, balanced profile. Pomegranate comes through alongside subtle wet-stone notes that reinforce the wine's mineral character. Delicate saline notes add length and definition to the palate, while fresh acidity brings tension and persistence. A wine of real personality, where texture, freshness and minerality come together with poise and elegance.

Peru Wine Guide 93 POINTS 2026 Heritage Wines



VARIETY
Mollar

ALCOHOL
12% abv

ACIDITY
SUGAR
FRUIT NOTES
FLORAL NOTES
BODY
MINERALITY

FOOD PAIRING


Ají de gallina


Lomo saltado


Arroz con pato

SERVING TEMPERATURE: 8-10 °C

VOLCANIC WINE

Region: Arequipa
Province: Arequipa
Districts: Corire, Vítor and Uchumayo
Social media: @vinoeleven
Winemaking team: Marco Antonio Zúñiga, Rodrigo Avilés and Gisela Rodríguez
Contact: Marco Antonio Zúñiga
Contact email: mazuniga@uc.cl

ELEVEN CLUB MOSCATEL DE ALEJANDRÍA 2025

Dry white wine | Muscat of Alexandria | Arequipa, Majes and Vítor

The nose is initially reserved, with subtle reductive notes that add complexity and integrate with air. The palate is silky and unctuous, with generous volume that fills the mouth with elegance. Subtle smoky nuances and a distinct umami character emerge, supported by precise acidity that drives the wine with tension and balance. Chalky minerality, together with a clear volcanic and saline character, leads to a long, fresh and persistent finish, leaving a sense of depth and remarkable personality.

Peru Wine Guide 92 POINTS 2026 Heritage Wines



VARIETY
Muscat of Alexandria

ALCOHOL
12% abv

ACIDITY
SUGAR
FRUIT NOTES
FLORAL NOTES
BODY
MINERALITY

FOOD PAIRING


Causa Limeña


Pulpo al olivo


Tamales

SERVING TEMPERATURE: 8-10 °C



MOQUEGUA

KEY AREAS

Provinces

- Mariscal Nieto
- General Sánchez Cerro

Districts

- Moquegua, Samegua and Torata
- Omate

MOQUEGUA

Moquegua was one of the principal centres of wine and grape spirit production in the Virreinato del Perú. During the seventeenth and eighteenth centuries, its wines earned considerable prestige and were traded throughout Alto Perú and to ports along the Pacific coast. In a landscape of extreme aridity, abundant sunshine and very little rainfall, agriculture developed around productive oases sustained by careful water management.

The region has deep agricultural roots linked to the pre-Hispanic peoples of the southern Andes. Following the introduction of vines, extensive wine-producing estates emerged during the colonial period, alongside underground cellars and stone wine presses. Part of this legacy survives in Moquegua's historic adobe and stone houses, bearing witness to the region's deep-rooted winemaking tradition.

The soils are predominantly alluvial and desert in character, with low natural moisture levels. They are generally stony and well drained.

Moquegua retains a long tradition of wine and pisco production, closely associated with heritage varieties such as Negra Criolla, Muscat of Alexandria, Torontel and Mollar.

BODEGA ATENCIO TAPIA

Region: Moquegua
Province: Mariscal Nieto
District: Moquegua
Social media: @bodega_atenciotapia
Winemaker: Rodrigo Avilés
Contact: Albert Atencio
Contact email: albate_18@hotmail.com

TINAJAS DE MOQUEGUA TORONTEL 2026

Dry white wine | Torontel | Moquegua

An intense nose with ripe fruit and overripe orange peel, with floral nuances in the background. The palate has a slightly oily texture and plenty of citrus expression, with a gentle spritz and notes of lime and grapefruit that linger through the finish. Bright acidity gives the wine firmness and balance.

Peru Wine Guide 90 POINTS 2026 Heritage Wines



VARIETY
Torontel

ALCOHOL
11.5% abv

ACIDITY
SUGAR
FRUIT NOTES
FLORAL NOTES
BODY
MINERALITY

FOOD PAIRING

Ceviche | Tiradito | Oysters & Mussels

SERVING TEMPERATURE: 8-10 °C

BODEGA ATENCIO TAPIA

Region: Moquegua
Province: Mariscal Nieto
District: Moquegua
Social media: @bodega_atenciotapia
Winemaker: Rodrigo Avilés
Contact: Albert Atencio
Contact email: albate_18@hotmail.com

TINAJAS DE MOQUEGUA NEGRA CRIOLLA 2025

Dry red wine | Negra Criolla | Moquegua

Ripe fruit leads the nose, with a subtle floral touch. The palate opens with a gentle bitterness, while the fruit moves towards stewed apple and overripe dried sour cherry. Earthy tannins cling to the palate, adding length to a finish with slightly liqueur-like notes.

Peru Wine Guide 87 POINTS 2026 Heritage Wines



VARIETY
Negra Criolla

ALCOHOL
13.5% abv

ACIDITY
SUGAR
FRUIT NOTES
FLORAL NOTES
BODY
MINERALITY

FOOD PAIRING


Lomo saltado


Meat stews

SERVING TEMPERATURE: 14 °C

BODEGA CAMPANO

Region: Moquegua
Province: Mariscal Nieto
District: Moquegua
Social media: @bodega_campano
Wimemaker: Rodrigo Avilés
Contact: Junior Aníbal Campano
Contact email: jucv_25@hotmail.com

RENACER NEGRA CRIOLLA 2026

Dry red wine | Negra Criolla | Moquegua

A broad, fruit-driven nose with ripe yet firm red fruit, including red apple, cherry and dried sour cherry. The palate opens juicy, with a subtle smoky note characteristic of the variety. A slightly dusty tannic grip brings rusticity and a delicious savoury edge, while balance and tension keep everything in check. Full of character, this is a compelling expression of Peru's rural winemaking heritage and a natural partner for traditional Peruvian cuisine.

Peru Wine Guide 90 POINTS 2026 Heritage Wines



VARIETY
Negra Criolla

ALCOHOL
13.5% abv

ACIDITY
SUGAR
FRUIT NOTES
FLORAL NOTES
BODY
MINERALITY

FOOD PAIRING


Lomo saltado


Seco de cordero


Meat stews

SERVING TEMPERATURE: 13 °C

BODEGA EL MOCHO

Region: Moquegua
Province: Mariscal Nieto
Social media: @bodega.elmocho
Winemaking team: Franz Espinoza and Rodrigo Avilés
Contact: José Antonio Salas
Contact email: elmochobodega@gmail.com

EL PATRÓN DEL CUADRANTE MOSCATEL DE ALEJANDRÍA 2026

Dry white wine | Muscat of Alexandria | Moquegua

Peru Wine Guide 92 POINTS 2026 Heritage Wines

Clean and expressive, with ripe grape and delicate white-flower aromas that speak clearly of the variety. The palate is broad, juicy and supple, with well-integrated acidity keeping everything fresh and balanced. The fruit is pure and well defined, with generous volume and an enveloping mouthfeel. A Muscat of Alexandria that captures the essence of the variety, combining balance and expression with sheer drinking pleasure.



VARIETY
Muscat of Alexandria

ALCOHOL
11.5% abv

ACIDITY
SUGAR
FRUIT NOTES
FLORAL NOTES
BODY
MINERALITY

FOOD PAIRING


Ceviche


Tiradito


Chupe de camarones

SERVING TEMPERATURE: 8-10 °C

BODEGA EL MOCHO

Region: Moquegua
Province: Mariscal Nieto
Social media: @bodega.elmocho
Winemaking team: Franz Espinoza and Rodrigo Avilés
Contact: José Antonio Salas
Contact email: elmochobodega@gmail.com

EL PATRÓN DEL CUADRANTE BLEND BLANCO 2026

Dry white wine | Blend | Moquegua

Peru Wine Guide 92 POINTS 2026 Heritage Wines

Estuquiña's wide diurnal temperature range, well-drained soils and intense sunlight encourage even phenolic ripening, reflected in the generous, enveloping character of this wine. Ripe peach is complemented by subtle citrus notes, with an appealing mineral and saline undertone. Seamlessly integrated acidity drives a juicy, persistent palate, leading to a long, fresh, mouth-watering finish that draws you back for another sip. A balanced and refined blend where freshness, fruit expression and minerality come together beautifully.



VARIETIES

50% Torontel, 25% Albilla, 25% Muscat of Alexandria

ALCOHOL

12.3% abv

ACIDITY
SUGAR
FRUIT NOTES
FLORAL NOTES
BODY
MINERALITY

FOOD PAIRING

Ceviche | Tiradito | Pulpo al olivo

SERVING TEMPERATURE: 8-10 °C

BODEGA EL MOCHO

Region: Moquegua
Province: Mariscal Nieto
Social media: @bodega.elmocho
Winemaking team: Franz Espinoza and Rodrigo Avilés
Contact: José Antonio Salas
Contact email: elmochobodega@gmail.com

EL PATRÓN DEL CUADRANTE NEGRA CRIOLLA ROSADO 2026

Dry rosé wine | Negra Criolla | Moquegua

Peru Wine Guide 92 POINTS 2026 Heritage Wines

Expressive on the nose, with red plum and fresh cherry showing plenty of fruit intensity. Red apple takes the lead on the palate, complemented by subtle hints of black raisin. Medium-bodied, the wine shows good texture and minerality, with light tannins and an elegant grapefruit bitterness adding structure, length and personality. Acidity keeps the wine taut and fresh through the finish. A distinctive rosé, made for the table and an excellent expression of Negra Criolla.



VARIETY
Negra Criolla

ALCOHOL
12% abv

ACIDITY
SUGAR
FRUIT NOTES
FLORAL NOTES
BODY
MINERALITY

FOOD PAIRING


Rocoto relleno


Pulpo al olivo


Arroz con pato

SERVING TEMPERATURE: 8-10 °C

BODEGA EL MOCHO

Region: Moquegua
Province: Mariscal Nieto
Social media: @bodega.elmocho
Winemaking team: Franz Espinoza and Rodrigo Avilés
Contact: José Antonio Salas
Contact email: elmochobodega@gmail.com

EL PATRÓN DEL CUADRANTE TORONTEL 2026

Dry white wine | Torontel | Moquegua

Understated and elegant on the nose, with subtle fruit, pear and delicate mineral notes bringing tension and definition. Fresh and vertical on the palate, it shows lovely purity and balance, leading to a clean, persistent finish that speaks clearly of the variety. A refined Torontel, with freshness and minerality at its core.

Peru Wine Guide 91 POINTS 2026 Heritage Wines



VARIETY
Torontel

ALCOHOL
12.2% abv

ACIDITY
SUGAR
FRUIT NOTES
FLORAL NOTES
BODY
MINERALITY

FOOD PAIRING

Ceviche | Tiradito | Sushi

SERVING TEMPERATURE: 8-10 °C

BODEGA EL MOCHO

Region: Moquegua
Province: Mariscal Nieto
Social media: @bodega.elmocho
Winemaking team: Franz Espinoza and Rodrigo Avilés
Contact: José Antonio Salas
Contact email: elmochobodega@gmail.com

EL PATRÓN DEL CUADRANTE MOSCATEL NEGRO DEL PERÚ ROSADO 2026

Dry rosé wine | Moscatel Negro del Perú | Moquegua

Complex and slightly evolved on the nose, with notes of biscuit, sourdough and subtle liqueur-like nuances. The palate echoes that ripe-fruit character, balanced by juicy acidity that keeps the wine fresh and composed. Smooth and persistent on the palate, the fruit remains clear and expressive through a long, harmonious finish. A mature, savoury wine made for the table.

Peru Wine Guide 90 POINTS 2026 Heritage Wines



VARIETY
Moscatel Negro del Perú

ALCOHOL
12.4% abv

ACIDITY
SUGAR
FRUIT NOTES
FLORAL NOTES
BODY
MINERALITY

FOOD PAIRING

Causa Limeña | Pulpo al olivo | Cured meat & Sausages

SERVING TEMPERATURE: 10 °C

BODEGA VIEJO MOLINO

Region: Moquegua
Province: Mariscal Nieto
District: Moquegua
Social media: @bodegaviejomolino
Winemaking team: Franz Espinoza and Rodrigo Avilés
Contact: Javier Coaila
Contact email: javier.coaila@outlook.com

CHARSAGO ROSÉ QUEBRANTA 2026

Dry rosé wine | Quebranta | Moquegua

A clean, introverted nose with notes of raspberry pastille, dried sour cherry and ripe red apple, with a subtle dusty character in the background. The palate is juicy on entry, with an elegant saline touch. Ripe, succulent raspberry follows, joined by grapefruit and mandarin peel, creating a distinctly food-friendly profile that would work particularly well with richer dishes. The finish is long and lingering. A linear, taut and mouth-watering rosé.

Peru Wine Guide 90 POINTS 2026 Heritage Wines



VARIETY
Quebranta

ALCOHOL
12.3% abv

ACIDITY
SUGAR
FRUIT NOTES
FLORAL NOTES
BODY
MINERALITY

FOOD PAIRING

Causa Limeña | Pork | Cured meat & Sausages

SERVING TEMPERATURE: 8-10 °C

BODEGA VIEJO MOLINO

Region: Moquegua
Province: Mariscal Nieto
District: Moquegua
Social media: @bodegaviejomolino
Winemaking team: Franz Espinoza and Rodrigo Avilés
Contact: Javier Coaila
Contact email: javier.coaila@outlook.com

CHARSAGO QUEBRANTA DOBLE PASTA 2026

Dry red wine | Quebranta | Moquegua

Peru Wine Guide 89 POINTS 2026 Heritage Wines

Ripe red fruit leads the nose, with notes of stewed red apple and a delicate touch of cinnamon. The palate is fruity and soft, yet with good tension. There is a rustic, earthy character that speaks of the countryside, alongside a subtle smoky note. Ripe cherry brings juiciness, while fresh, natural acidity keeps everything in balance. The finish is long and fruity.



VARIETIES

96% Quebranta, 4% Petit Verdot

ALCOHOL

12.9% abv

ACIDITY
SUGAR
FRUIT NOTES
FLORAL NOTES
BODY
MINERALITY

FOOD PAIRING


Lomo saltado


Meat stews


Cured meat & Sausages

SERVING TEMPERATURE: 14 °C



TACNA

Tacna represents the southernmost reaches of Peruvian viticulture, in a distinctly arid landscape closely linked to the agricultural and trading traditions of Peru's southern Andes. In the oases of Magollo, Pocollay and Calana, viticulture relies on water from the Andes and irrigation systems that have made cultivation possible in this desert environment.

Before the colonial period, the area was inhabited by farming communities linked to highland cultures and caravan networks connecting the coast with the Andean Altiplano. Ancient irrigation channels were later used to establish vineyards. During the eighteenth and nineteenth centuries, Tacna became an important centre for the wine and grape spirit trade, supported by trade routes to Arica and Alto Perú.

The soils are predominantly alluvial and desert in character, with mainly sandy and sandy-loam textures, together with gravel and mineral material carried down from the Andes.

Magollo, Pocollay and Calana retain old vines of Negra Criolla and Muscat of Alexandria, alongside other colonial varieties adapted to these conditions. The region has a long tradition of producing aromatic piscos and wines with a distinctive local identity.

BODEGA CUNEO

Region: Tacna
Province: Tacna
Social media: @cuneo.1929
Winemaking team: Rodrigo Avilés and Kelvin Chamorro
Contact: Raffaella Cuneo
Contact email: bodegacuneo@gmail.com | ventasbodegacuneo@gmail.com

CRISTINA MOSCATEL DE ALEJANDRÍA 2025

Dry white wine | Muscat of Alexandria | Tacna, San Isidro de Magollo

Peru Wine Guide 93 POINTS 2026 Heritage Wines

From San Isidro de Magollo in Tacna, at 480 metres above sea level, this Moscatel is grown on sandy soils with a thin surface layer of silt and moderate salinity. Fresh and expressive, it shows juicy pear and pineapple alongside white floral notes of jasmine. The palate is juicy, bright and lively, driven by precise acidity that brings freshness and energy. Mouth-watering notes of mandarin peel add a citrus lift. Vibrant and fruit-driven on the finish, this is a charming, beautifully balanced wine whose freshness and varietal expression reflect the area's wide diurnal temperature range.



VARIETY
Muscat of Alexandria

ALCOHOL
12% abv

ACIDITY
SUGAR
FRUIT NOTES
FLORAL NOTES
BODY
MINERALITY

FOOD PAIRING


Choros a la chalaca


Sudado de pescado


Pulpo al olivo

SERVING TEMPERATURE: 8 °C

BODEGA CUNEO

Region: Tacna
Province: Tacna
Social media: @cuneo.1929
Winemaking team: Rodrigo Avilés and Kelvin Chamorro
Contact: Raffaella Cuneo
Contact email: bodegacuneo@gmail.com | ventasbodegacuneo@gmail.com

1929 BLEND DE TINTAS 2025

Dry red wine | Blend | Tacna

The expressive nose combines ripe red fruit with subtle smoky notes and an appealing dusty minerality from the Negra Criolla. The palate is savoury and spicy, with pepper, wild herbs, cherry and plum. Soft, juicy, fine-grained tannins provide a gentle grip and an enveloping texture. Long and savoury on the finish, with lingering fruit and spice. Light-bodied but full of character, this is an authentic, immensely enjoyable red.

Peru Wine Guide 93 POINTS 2026 Heritage Wines



VARIETIES

40% Negra Criolla, Syrah, Malbec, Cabernet Franc, Cabernet Sauvignon

ALCOHOL

12.5% abv

ACIDITY
SUGAR
FRUIT NOTES
FLORAL NOTES
BODY
MINERALITY

FOOD PAIRING


Lomo saltado


Arroz con pato


Seco de cordero

SERVING TEMPERATURE: 14 °C

BODEGA CUNEO

Region: Tacna
Province: Tacna
Social media: @cuneo.1929
Winemaking team: Rodrigo Avilés and Kelvin Chamorro
Contact: Raffaella Cuneo
Contact email: bodegacuneo@gmail.com | ventasbodegacuneo@gmail.com

CRISTINA ROSADO SYRAH NEGRA CRIOLLA 2025

Dry rosé wine | Blend | Tacna

Bright aromas of red fruit, cherry and fresh strawberry define the fresh, expressive nose. Juicy on the palate, it is driven by vibrant acidity that lifts the fruit. Mango, passion fruit, pear and cherry add complexity and an appealing sense of freshness. Generous volume is balanced by taut acidity, while delicate tannins provide structure and give the wine a distinctly food-friendly character.

Peru Wine Guide 92 POINTS 2026 Heritage Wines



VARIETIES

60% Syrah, 40% Negra Criolla

ALCOHOL

12.5% abv

ACIDITY
SUGAR
FRUIT NOTES
FLORAL NOTES
BODY
MINERALITY

FOOD PAIRING

Arroz con mariscos | Ají de gallina | Lobster & Shellfish

SERVING TEMPERATURE: 8-10 °C

BODEGA FRANCO

Region: Tacna
Province: Tacna
District: Pocollay
Social media: @bodega_franco
Winemaker: Franz Espinoza
Contact: César Antonio Franco Apaza
Contact email: bodega.vinosfranco@gmail.com

FRANCO NEGRA CRIOLLA TINTO 2025

Dry red wine | Negra Criolla | Tacna, Pocollay

At 670 metres above sea level, the vineyards of Pocollay benefit from a wide diurnal temperature range and intense sunlight, conditions that encourage healthy ripening, good concentration and freshness. This Negra Criolla draws you in with smoky notes and a dusty minerality, alongside damp earth, wild herbs and dried leaves—a complex profile deeply rooted in the variety. The palate is balanced, with seamlessly integrated acidity bringing tension and freshness. Very fine-grained tannins have a lightly dusty texture and a savoury grip that clings gently to the palate. A natural partner for traditional Peruvian cuisine.

Peru Wine Guide 92 POINTS 2026 Heritage Wines



VARIETY
Negra Criolla

ALCOHOL
13.5% abv

ACIDITY
SUGAR
FRUIT NOTES
FLORAL NOTES
BODY
MINERALITY

FOOD PAIRING


Ají de gallina


Rocoto relleno

SERVING TEMPERATURE: 14 °C

BODEGA FRANCO

Region: Tacna
Province: Tacna
District: Pocollay
Social media: @bodega_franco
Winemaker: Franz Espinoza
Contact: César Antonio Franco Apaza
Contact email: bodega.vinosfranco@gmail.com

FRANCO MOSCATEL DE ALEJANDRÍA 2025

Dry white wine | Muscat of Alexandria | Tacna, Pocollay

Clean and expressive, with herbal aromas alongside ripe fruit, fresh grape and delicate floral notes. The palate is bone dry, with natural acidity bringing tension and a subtle citrus undertone. Its austere character underscores the wine's varietal purity, while a juicy texture and appealing salinity lead into a refreshing finish that draws you back for another sip. Fresh, vertical and juicy, this is a dry Moscatel made for the table.

Peru Wine Guide 91 POINTS 2026 Heritage Wines



VARIETY
Muscat of Alexandria

ALCOHOL
12.2% abv

ACIDITY
SUGAR
FRUIT NOTES
FLORAL NOTES
BODY
MINERALITY

FOOD PAIRING


Tiradito


Causa Limeña


Pulpo al olivo

SERVING TEMPERATURE: 8-10 °C

BODEGA FRANCO

Region: Tacna
Province: Tacna
District: Pocollay
Social media: @bodega_franco
Winemaker: Franz Espinoza
Contact: César Antonio Franco Apaza
Contact email: bodega.vinosfranco@gmail.com

FRANCO NEGRA CRIOLLA BLANCO 2026

Dry white wine | Negra Criolla | Tacna, Pocollay

Peru Wine Guide 91 POINTS 2026 Heritage Wines

Fresh and well defined, with pear and green apple aromas and an appealing firmness to the fruit. The palate opens dry, with an unctuous texture that brings weight without compromising balance. Well-integrated acidity keeps the wine juicy and vibrant, while delicate grapefruit and subtle herbal notes add complexity. Fresh and persistent on the finish, this is a balanced wine that draws you back for another sip and offers an attractive expression of Negra Criolla. There is precision and rigour here. Austere yet well structured. Great job!



VARIETY
Negra Criolla

ALCOHOL
12% abv

ACIDITY
SUGAR
FRUIT NOTES
FLORAL NOTES
BODY
MINERALITY

FOOD PAIRING


Tiradito


Causa Limeña


Pulpo al olivo

SERVING TEMPERATURE: 8-10 °C

BODEGA FRANCO

Region: Tacna
Province: Tacna
District: Pocollay
Social media: @bodega_franco
Winemaker: Franz Espinoza
Contact: César Antonio Franco Apaza
Contact email: bodega.vinosfranco@gmail.com

FRANCO NEGRA CRIOLLA ROSADO 2025

Dry rosé wine | Negra Criolla | Tacna, Pocollay

A touch of reduction at first quickly dissipates with air, revealing fresh, expressive aromas of raspberry and wild herbs. Juicy and fresh on the palate, it is driven by lively acidity that lifts the fruit. Fine-textured and precise, the wine is well balanced, with a clean, persistent finish. A contemporary-style rosé defined by precision and a vibrancy that reflects Pocollay's maritime influence and sandy loam soils.

Peru Wine Guide 89 POINTS 2026 Heritage Wines



VARIETY
Negra Criolla

ALCOHOL
12.3% abv

ACIDITY
SUGAR
FRUIT NOTES
FLORAL NOTES
BODY
MINERALITY

FOOD PAIRING


Pulpo al olivo


Tamales


Ají de gallina

SERVING TEMPERATURE: 8-10 °C

BODEGA LABRADOR DE MAGOLLO

Region: Tacna
Province: Tacna
Irrigation: Magollo
Social media: @bodega.labradordemagollo
Winemaker: Franz Espinoza
Contact: Paul Arana
Contact email: paranah@hotmail.com

LABRADOR D'MAGOLLO NEGRA CRIOLLA 2025

Dry red wine | Negra Criolla | Tacna

Tacna's maritime influence, intense sunlight and wide diurnal range allow for slow, even ripening, giving this wine a generous aromatic profile. Dusty, smoky notes immediately bring to mind the País wines of Itata, Chile's expression of Negra Criolla. That smokiness follows through on the palate, alongside supple, fine-grained tannins that gently grip the mouth. There is plenty of weight and tannic texture here, but the wine remains fresh and beautifully balanced. Red fruit is clear and precise, with a lovely sense of harmony and a personality that speaks unmistakably of Negra Criolla. A natural partner for traditional Peruvian cuisine.

Peru Wine Guide 93 POINTS 2026 Heritage Wines



VARIETY
Negra Criolla

ALCOHOL
13.2% abv

ACIDITY
SUGAR
FRUIT NOTES
FLORAL NOTES
BODY
MINERALITY

FOOD PAIRING


Ají de gallina


Lomo saltado


Arroz con pato

SERVING TEMPERATURE: 14 °C

BODEGA LABRADOR DE MAGOLLO

Region: Tacna
Province: Tacna
Irrigation: Magollo
Social media: @bodega.labradordemagollo
Winemaker: Franz Espinoza
Contact: Paul Arana
Contact email: paranah@hotmail.com

DOÑA LUCÍA MOSCATEL DE ALEJANDRÍA 2025

Dry white wine | Muscat of Alexandria | Tacna



In Tacna, proximity to the sea helps white grapes ripen evenly while retaining freshness and aromatic intensity. This wine is no exception. Intensely aromatic and expressive, it shows ripe grape and delicate jasmine notes. The palate is juicy and enveloping, with generous weight and a silky, elegant texture. Juicy pear gives way to pink grapefruit, with a subtle saline note adding freshness and definition. Seamlessly integrated acidity keeps everything beautifully balanced through a fresh, persistent finish. I love the way texture and juiciness come together here. A pure, expressive Moscatel that is simply impossible to ignore.



VARIETY
Muscat of Alexandria

ALCOHOL
12.3% abv

ACIDITY
SUGAR
FRUIT NOTES
FLORAL NOTES
BODY
MINERALITY

FOOD PAIRING



Ceviche | Tiradito | Sushi

SERVING TEMPERATURE: 8-10 °C

BODEGA LABRADOR DE MAGOLLO

Region: Tacna
Province: Tacna
Irrigation: Magollo
Social media: @bodega.labradordemagollo
Winemaker: Franz Espinoza
Contact: Paul Arana
Contact email: paranah@hotmail.com

MISTER ROSÉ 2025

Dry rosé wine | Quebranta | Tacna

Introverted and precise on the nose, with delicate cherry and raspberry notes, firm fruit and a clean, understated profile. Juicy on the palate, with an appealing saline edge, it is light-bodied and driven by lively acidity that balances the fruit and brings tension. Juicy and easy-drinking, this is a characterful rosé from Tacna, leaving a lovely sense of purity and freshness.

Peru Wine Guide 91 POINTS 2026 Heritage Wines



VARIETY
Quebranta

ALCOHOL
13% abv

ACIDITY
SUGAR
FRUIT NOTES
FLORAL NOTES
BODY
MINERALITY

FOOD PAIRING


Causa Limeña


Pulpo al olivo


Lobster & Shellfish

SERVING TEMPERATURE: 8-10 °C

BEHIND THE GUIDE

PABLO UGARTE

Author

Pablo Ugarte is a prominent figure in the international wine industry and a leading name in Chilean music. A specialist in sensory evaluation, strategic communication and the promotion of wine-growing regions, he has more than thirty years of experience in bringing wine to international audiences.

He is CEO of CATADOR SpA, organiser of the Catad'Or World Wine Awards and Catad'Or World Spirits Awards, and Vice-President of VINOFED (World Federation of Major International Wine & Spirits Competitions).

He holds a Diploma in Wine from the Pontificia Universidad Católica de Chile and has served as a judge at more than fourteen international competitions, as well as leading tastings, seminars, conferences and specialist training programmes across the Americas, Europe and Asia.

He is the author of the *Itata Valley Wine Guide. Small-Scale Farming Families* (Chile) and a co-taster for the *Alistair Cooper MW by Catad'Or Wine Guide*. His work has focused on promoting wines with a strong sense of identity, heritage varieties and emerging wine regions in Latin America, championing an approach that brings together quality, origin, culture and sustainability.

As a specialist wine communicator, he has published articles in international media including Wine-Searcher and Prazeres da Mesa, among others.

Alongside his career in wine, he is also a founding member, bassist and vocalist of the Chilean band Upa!, one of the most representative groups of the country's 1980s pop scene.

SOFÍA LE FOULON

Editor

Sofía Le Foulon is Development Director and Technical Director of Catad'Or World Wine Awards and Catad'Or World Spirits Awards.

She is editor of the *Alistair Cooper MW by Catad'Or Wine Guide*, a bilingual digital publication now in its sixth edition, and of the *Itata Valley Wine Guide. Small-Scale Farming Families*. Her editorial experience has enabled her to build a career in wine communication and specialist wine content.

A graduate in Design from the Pontificia Universidad Católica de Chile, she also holds a Master's degree in Cultural Management. She has served as a judge and taster at international wine competitions in Europe and Latin America. She holds the WSET Level 2 Award in Wines with Distinction and is currently a WSET Level 3 candidate.

PEDRO CUENCA ESPINOZA

Production and Logistics Coordination in Peru

Pedro Cuenca Espinoza is a sommelier and Director and Co-Founder of Perú Hace Vino, a platform dedicated to promoting Peruvian wine and raising its profile. He has extensive experience in organising events, food and wine activities, and promotional initiatives aimed at connecting Peruvian wine with consumers and hospitality professionals.

Through Perú Hace Vino, he organises events such as the Salón del Vino Peruano, which brings together producers from different regions of the country, with a particular focus on small and medium-sized wineries. His work seeks to strengthen Peru's wine identity, promote its heritage grape varieties and create new opportunities for Peruvian wines to gain greater visibility in restaurants, hotels and the domestic market.

PERUVIAN WINE IS GROWING.

INDUSTRIA CORCHERA
AMORIM

AND EVERY BOTTLE AIMING TO GO FURTHER DESERVES A CLOSURE TO MATCH.

Since our beginnings in Chile, we have worked alongside producers committed to quality in every bottle.

Today, we bring our experience to Peru's growing wine industry, supporting producers who are ready to take every bottle one step further.

CLOSURE SOLUTIONS



NATURITY
Leading the way in innovation, naturally.



NEUTROCORK
The most competitive micro-agglomerated cork closure.



PRIMATEC
The cork closure that combines performance with competitive value.



XPÜR
Enhanced neutrality.
Perfectly guaranteed.



EXPERIENCE BEYOND BORDERS, QUALITY IN EVERY BOTTLE.

HERITAGE
WINES OF
PERU

CATADOR
WORLD WINE AWARDS
SANTIAGO - CHILE

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